

the Parish Pantry

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The Episcopal Church Women of St. Philip's Parish
Durham, North Carolina

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the

Parish

Pantry

1959

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DURHAM, NORTH CAROLINA

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St. Philip's Episcopal Church 1954

Durham, North Carolina

It was through the energetic work of the Reverend Joseph Blount Cheshire that this church was started as a mission. The Rev. Cheshire at the time was a Deacon in charge of the Chapel of the Cross in Chapel Hill, North Carolina, twelve miles from Durham. He walked this distance once a month and held services in Stokes Hall located on Main Street with only a few members attending. He was confronted with a difficult job in his efforts to establish a church. Securing funds for a building and location was not easy and to accomplish this the Rev. Cheshire appealed for help to his family, friends and the rectors of the larger parishes of the Diocese. Finally in the spring of 1880, the foundation was laid for a little church to be built of wood at 403 East Main Street. In due course the building was completed and on July 24, 1881, it was consecrated by Bishop Lyman, assisted by the Reverend J. B. Cheshire, who had in the meantime been ordained Priest.

It was about 1905 the old wooden structure was moved to the rear of the lot and used as a church house, thus making a place for the present building of stone, which was consecrated on January 28, 1912, as it stands today with a later addition of a new Church House.

J. Harper Erwin

Foreword

"The Parish Pantry" is a collection of recipes -- some old favorites, some original -- which have been generously contributed on behalf of St. Philip's Auxiliary by members and their friends. As far as possible, we have tried to keep the personal touch by using the wording and form of each recipe as it was submitted (if not always the spelling!)

We hope that you will enjoy using these recipes, and find in them fresh inspiration for the daily workout with the pots and pans. Perhaps some of you, like many of us, will also find pleasure in just leafing through the pages, looking at the drawings and dreaming up wonderful meals for high-days and holidays. Here's wishing you good luck with good food from "The Parish Pantry."

C. W. -- M. C. -- M. M.

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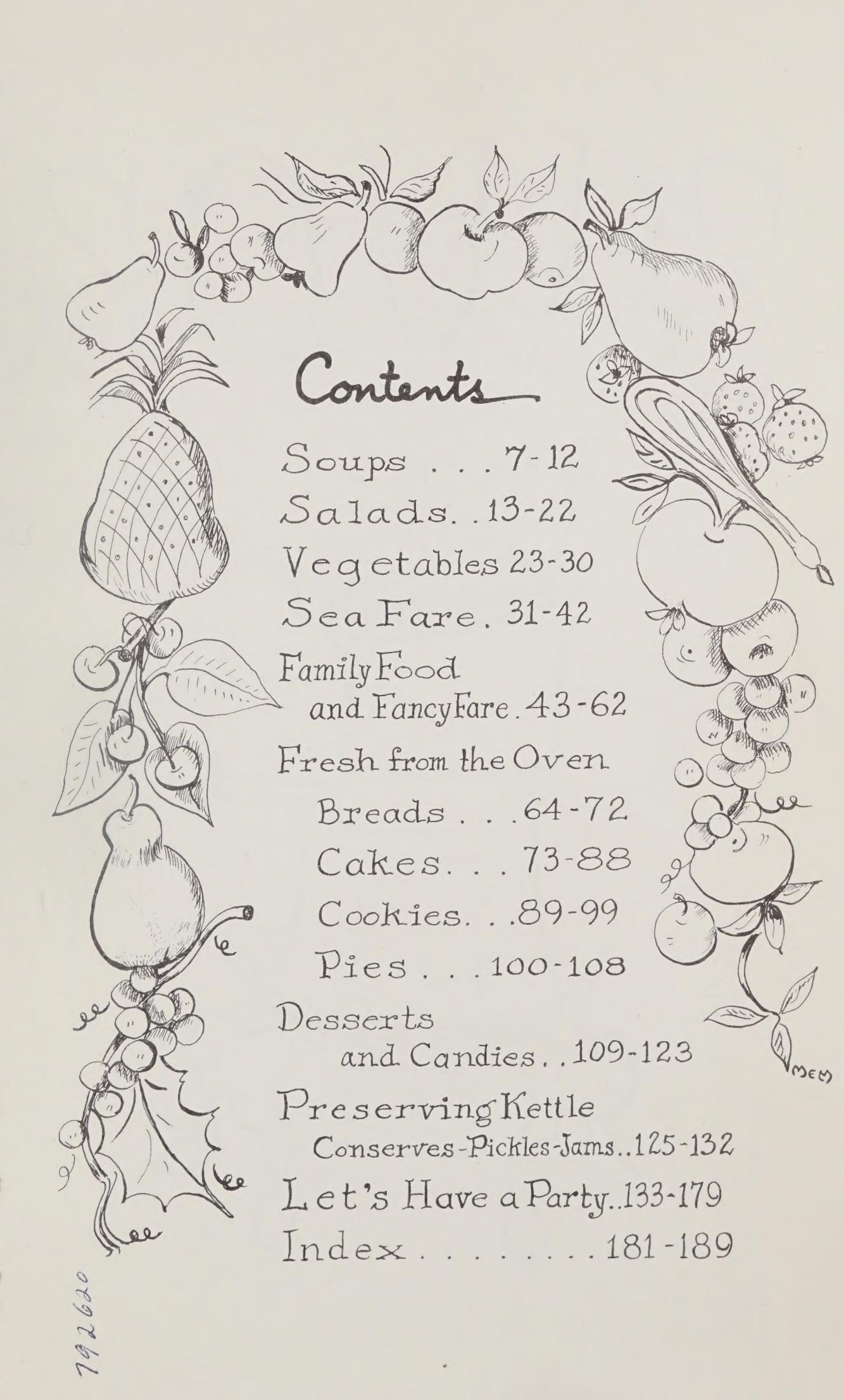
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by Mrs. R. H. Potts

Rhymes written by Mrs. A. W. Kennon

It is not possible in this limited space to name all those who have contributed to this book by their help in gathering and contributing recipes, testing and advising - and especially by their warm encouragement. But without each one of them "The Parish Pantry" would not have been complete.



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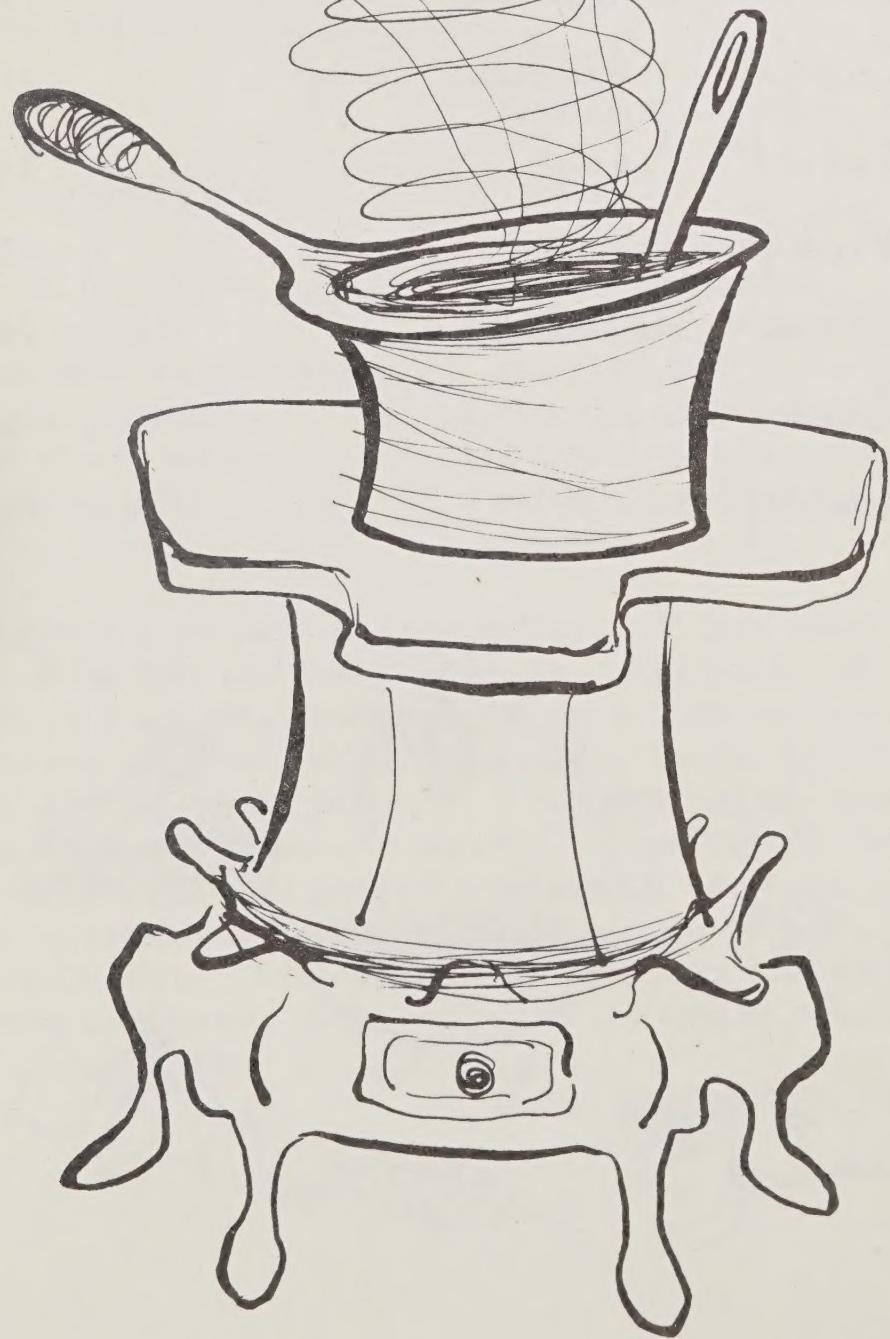
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Shrimp Soup

1 cup chopped shrimp	1 tablespoon sherry
1 pint thin cream	2 tablespoons chopped parsley
2 tablespoons butter	Salt to taste
1 tablespoon flour	Dash pepper and paprika

Melt butter in double boiler. Add flour and mix to smooth paste. Add cream, shrimp and salt to taste. Cook until desired consistency. (If it should get too thick, add more hot cream or hot milk.) Take from stove, add sherry, parsley, pepper and paprika just before serving. A dab of unsweetened whipped cream in the center of each bowl of soup adds to the taste and is a nice garnish.

Louise Powe (Mrs. E. K., Sr.)

Alligator Point Chowder

2 mullets (and broth)	3 slices lean bacon
Salt and pepper	3 tablespoons buckwheat pancake flour
1/2 cup crab meat flakes	3 diced cooked potatoes
8 oysters (optional)	1/4 cup dry Sherry (optional)
2 large sweet onions	6 saltine crackers, rolled into
pasteurized milk	crumbs

Simmer 2 mullets in salted water till just done. Save broth. Cool fish and bone carefully. Fry bacon till crisp, remove, sautee onion in bacon fat until soft and yellow. Add buckwheat flour, mix thoroughly. To the fish broth, add the onions, diced potatoes, crumbled bacon, oysters, crab and 1/4 cup Sherry if desired. Cook slowly for 15 minutes, add salt and pepper if needed. Add equal quantity whole pasteurized milk and bring almost to boil. Stir in cracker crumbs. Add cooked mullet chunks last so fish will not break up. Serve in deep bowls with oyster crackers.

Hazel Kepler (Mrs. Reginald)

Charleston Cucumber Soup

2 medium sized potatoes	1/2 pint cream
2 medium size cucumbers	1/2 teaspoon grated onion juice
1 cup chicken stock	salt and pepper to taste
1 pint milk	

Boil potatoes in just enough water to cover. When done mash through strainer with potato water. Grind cucumbers fine in meat grinder, saving cucumber juice. Add chicken stock, milk, cream and seasonings. Chill well before serving. Overnight chilling improves flavor. Serves 6-8.

Mrs. W. S. Griswold

Cold Clam Soup

1 can cream celery soup	1 can minced clam
1 can cream tomato soup	1/4 cup Sherry wine
1 cup light cream	1/2 teaspoon thyme

Mix all ingredients and thin with clam juice or milk. Serve icy cold with chives on top.

Mrs. Marian Larter
New York City

Navy Bean Soup

Soak 1 pound navy beans over night
9 cups water
ham hock
1 onion

Cook 2 hours. Mash beans up a little. Add 2 tablespoons butter and 2 tablespoons flour, cream together to thicken soup. Serve with Waldorf salad.

Mrs. Peters Hunter



Dinner Chowder

For the Housewife in a hurry, (and who isn't)?

No. 1:

2 cups diced raw potatoes	3/4 cup minced onion
1/2 cup diced celery	2 1/2 cups boiling water

No. 2:

4 tablespoons oleo	1 cup drained tomatoes
4 tablespoons flour	1/2 teaspoon mustard
2 cups warm milk	1/4 teaspoon pepper
1 cup grated cheese	1 1/2 tablespoons thick meat
1 tablespoon minced parsley	sauce

Mix all ingredients in No. 1 and cook over low flame in bottom half of double boiler. While these ingredients are cooking, make a sauce of No. 2 in the top of boiler. When this sauce is made add it to mix No. 1 in bottom, adding tomatoes last and sprinkling with parsley. Takes about 15 or 20 minutes to make this chowder.

Martha Harrison (Mrs. W. M.)

Curried Chicken Soup (hot and cold)

Mash 3 cans of chicken and rice soup through sieve. Add 1 large can of evaporated milk and 2 cups fresh milk. Season with curry powder to taste. Dissolve curry powder in a little cold milk. Heat or chill before serving. Serves 6

Mrs. W. S. Griswold

Velvet Soup

Boil one hen with a few blades of celery until done. When cool, skim of fat. To 1 pint of stock, add 1 pint of rich milk, 1 cup fine white bread crumbs, 1/2 cup ground (blanched) almonds, and pepper and salt to taste. Add 1 cup of ground-up white meat of the chicken. Boil gently 5 minutes and serve very hot. This recipe was said to have been used at the Governor's Mansion in Raleigh a few decade ago.

Louise Powe (Mrs. E. K., Sr.)

Vichyssoise

2 tablespoons butter	chives or parsley
1 cup onions (leeks)	1 1/2 cups cream
2 cups potatoes (sliced thin) (3 medium)	1 cup cream of chicken soup
Dash of pepper	3 cups milk
	1 teaspoon salt

Cook potatoes and onions in little water 'til soft, put in Blender together with other ingredients until thoroughly mixed, about 3 minutes. Serve icy cold with chives or parsley sprinkled over it.

Recipe from "Harper's Bazaar"

Mary Michie (Mrs. J. C., Jr.)

Clam Chowder

1 quart of raw clams (after taken from shells)	3 cans tomato soup
1 gallon water	2 strips breakfast bacon or a small piece of salt pork
1 large onion	Salt and pepper to taste
3 medium size potatoes	Butter enough to make a rich chowder

Grind clams in meat chopper. Cook ground clams, bacon in water very slowly for 2 or 3 hours. Add finely diced potatoes and chopped onion, salt and pepper. Cook until potatoes and onions are done. Add tomato soup and butter. This chowder is delicious if allowed to stand overnight, then reheated. Worcestershire sauce may be added if desired.

Mrs. W. S. Griswold

Crab Soup

Mix 1 can flaked crab meat with 1 can pea soup, 1 can tomato soup and 1 can consumme. Add a pinch of basil and 2 cups light cream. Bring to boil. Add a tablespoon sherry to each serving.

Mrs. W. S. Griswold

Curry Soup

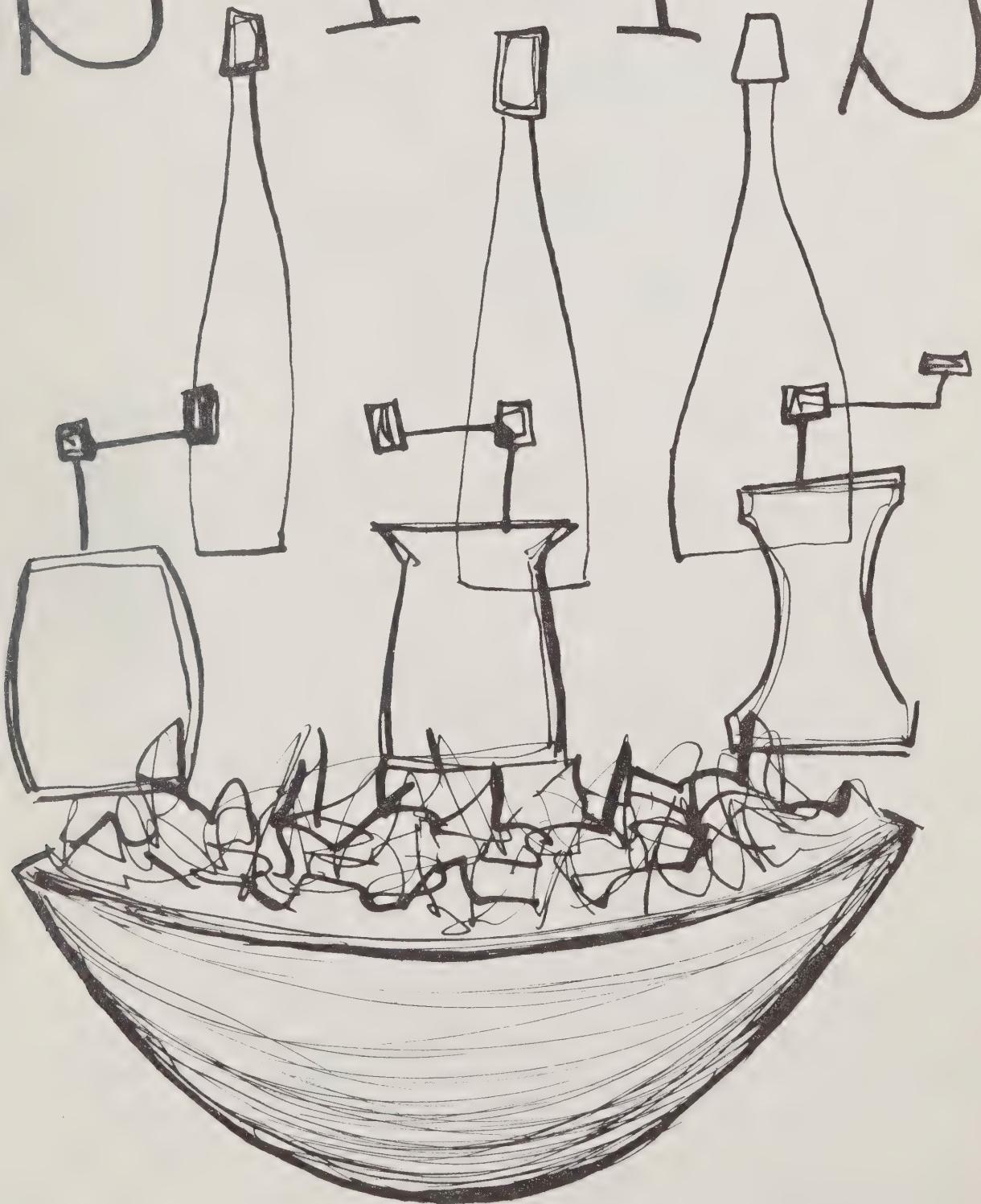
3 cups chicken stock	1 egg slightly beaten
1 cup cream	

With a base of chicken stock (canned chicken soup does just as well) in a double boiler, add cream with an egg folded in. Add slowly to avoid curdling. Next add curry powder to taste, remembering that a little tastes a long way. Cook gently. When put into soup plates, sprinkle on top finely diced raw apple. This is delicious either hot or chilled. Serves four people generously.

Fifty Recipe Club

Recipe submitted by Mrs. Anthony Sutton

SAILADS



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Salads

There are varied schools of Thought
Even duels have been fought --
On the art of Salad and its Dressing.
The Epicures decree. The Purists plea.
Yet all agree that Salad is a blessing.

M. W. K.

Sea Food Salad

1 cup flaked crab meat or 1-	1 cup diced celery
7 ounce can tuna, flaked	1/2 cup sliced stuffed olives
3 hard cooked egg, sliced	1/2 cup mayonnaise
1/2 cup broken blanched almonds	3 tablespoons lemon juice
	1/2 teaspoon salt

Combine crabmeat, or tuna, eggs, almonds, celery and olives. Blend remaining ingredients, add and toss lightly. Serve in lettuce-lined bowl, garnish with tomato wedges. Serves 4 to 6.

Mrs. Cleveland C. Kern

Beet Salad

1 can diced beets (Julienne)	3 cups liquid (beet liquid plus water to make 3 cups)
2 tablespoons gelatine	
1/2 teaspoon celery salt	2 teaspoon salt
1 small onion, minced	2 tablespoons fresh horse- radish
2/3 cups vinegar	

Dissolve gelatine in 1/2 cup liquid. Heat liquid in beet juice, dissolve sugar, Gelatine, and salt in it. Let cool slightly and add other ingredients. Put into individual molds and let congeal in refrigerator. Note: This makes twelve individual molds of salad. It is a pretty and tart salad.

Mrs. Haywood M. Taylor

Jellied Vegetable Salad

One envelope gelatine, dissolved in 1/2 cup cold water. Add 1 cup boiling water, 1/2 cup liquid from vegetables used, 1/8 cup sugar, 2 tablespoons vinegar, 2 tablespoons lemon juice and 1/2 teaspoon salt. Add English peas, chopped celery, a few nuts, chopped green peppers, pimentos. This makes one dozen molds.

Anne Potts (Mrs. H. R., Jr.)

Frozen Salad

1 small can crushed pineapple 10 marshmallows, chopped
1 small can white cherries 1/2 pint cream, whipped
1 small can of pears

Mix all ingredients in bowl, add whipped cream. Pour in tray and freeze. Serve with pecan dressing.

Dressing:

3 egg yolks	Paprika
2 tablespoons vinegar	Salt
1 tablespoon sugar	

Cook in double boiler like boiled dressing. When thickened add 8 marshmallows and stir until dissolved. When cold add 1/2 pint whipped cream, 1 cup chopped pecans. Serves eight.

Mrs. Charles Markham

Frozen Fruit Cheese Salad

1 tablespoon lemon juice	2 - 3 ounce packages cream cheese
1 teaspoon salt	
2 tablespoons mayonnaise	2 tablespoons crushed pine-
1/2 cup Maraschino cherries	apple
1/2 cup walnut meats	1 cup heavy cream, whipped
	3 ripe bananas, cut in cubes

Add lemon juice and salt to mayonnaise and stir into cheese. Mix with pineapple, nuts, and cherries. Fold in cream, add bananas and freeze.

Mrs. W. Wesley Woodley, Jr.



Tomato and Olive Salad

2 cups tomato juice	3 tablespoons vinegar
1 small bottle stuffed olives	1/2 teaspoon dry mustard
1/2 cups broken pecans	1 teaspoon salt
1 package lemon jello	dash of red pepper
1 cup finely chopped celery	1 teaspoon chopped onion

Heat tomato juice, vinegar and seasoning to boiling point. Pour over jello and stir until dissolved. Cool. When it begins to thicken, stir in nuts, celery, onion and olives which have been sliced. Serve on lettuce with mayonnaise. Delicious with red meats. Serves 8.

Mrs. J. L. Frizzelle

Apple Salad

1 cup sugar	1 cup cottage cheese
1 cup water	1/4 cup chopped walnuts
1 cup cinnamon drops	6 or 8 apples

Heat sugar, water and cinnamon drops slowly until candy is dissolved. Pare and core apples, place in syrup. Cook very slowly, turning several times during cooking. Remove carefully. Chill and fill centers with cheese and nuts mixed with enough mayonnaise to moisten. Arrange on lettuce and serve with mayonnaise.

Mrs. F. N. Egerton

Garden Salad

1 package lemon gelatine	1 teaspoon salt
2 tablespoons lemon juice	2 1/2 cups diced vegetables

Make gelatine as directed on package. Add lemon juice and salt. Cool and when partially set, add vegetables and mold.

Mrs. T. F. Bovard

Cauliflower Salad

1/2 small head of raw cauliflower	1/2 cup crumbled Blue cheese
1/2 medium head of lettuce	1 medium mild onion
	1/3 cup sliced stuffed olive

Slice cauliflower very thin, slice onion very thin, shred lettuce, slice olives. Mix all ingredients and toss with a tangy French dressing. Add any other seasonings to taste. Serve in lettuce cups and garnish with tiny cauliflowerets dashed with paprika. Serves 4-6.

Mrs. J. L. Frizzelle

Bing Cherry Salad

1 #2 1/2 can pitted Bing cherries	2 grapefruits, sectioned
	2 packages lime jello

Make jello, following directions on package, but using cherry syrup as part of the liquid. Chill until partially set. Add cherries and grapefruit segments (and chopped pecan meats if desired). Pour into individual molds or one large ring mold. Serve on lettuce with mayonnaise and cheese balls rolled in nuts. Serves 6-8.

Jeanne Hildebrandt (Mrs. Tommy)

Lime-Cheese Salad

One package lime jello made with one cup water, cool and add 2 cups cottage cheese (1 carton or pint), 12 marshmallows cut up, 1 small can crushed pineapple, a few nuts, salt and 1/4 cup mayonnaise. Mold.

Anne Potts (Mrs. R. H., Jr.)

Congealed Mixed Salad

Mix well in double boiler 1 can tomato soup with 1 package cream cheese. Dissolve 1 package Knox gelatine in warm water and cool, add 1/4 cup of chopped green peppers, 1/4 cup chopped olives, 1/4 cup chopped celery and 1/4 cup of mayonnaise.

Slice two hard boiled eggs into bottom of mold, then pour mixture into mold and allow it to congeal.

Mrs. E. O'H. Mason

Cranberry Salad

4 cups of cranberries
1 can (9 ounces) pineapple

1 envelope of gelatine dissolved
in 1/2 cup cold water
1 cup of pineapple juice and hot
water

Cook cranberries in pineapple liquid until they pop open, about 10 minutes, then put in 2 cups of sugar while mixture is cooking. Mix gelatine in while it is hot, let cool, add 2 cups of grapes, cut in halves, 1 cup of diced pineapple and 3/4 of a cup of nuts. Pour in mold.

Margaret Minter (Mrs. Frank E.)



Ginger Ale Salad

1 #2 can white cherries
1 #2 can grated pineapple
1 cup blanched and split
almonds

Juice of 2 lemons
1 small bottle ginger ale
1 box orange jello
1 box lemon jello

Strain juice from pineapple. Heat juice and dissolve jello in it. Cool. Add ginger ale and when almost congealed add fruit and nuts.

Mrs. W. S. Griswold

Jellied Tomato Salad

1 envelope granulated gela-
tine soaked in
1 cup cold water

2 cups boiling tomato juice
salt and pepper to taste.

When it begins to congeal, add small jar olives chopped a stalk of celery chopped, 1 hard cooked egg chopped, few nuts and some chopped green pepper. Mold.

Anne Potts (Mrs. R. H., Jr.)

Raw Cranberry Salad

2 cups raw cranberries,
chopped
1 cup sugar
1 cup chopped celery

3/4 cup nut meats
1 package lemon jello
1 cup boiling water
1 teaspoon lemon juice

Dissolve jello in boiling water, add cranberries, then remaining ingredients. Mix thoroughly, and set in refrigerator until firm.

Jeanne Hildebrandt (Mrs. Tommy)



Tomato and Cheese Aspic

1 tablespoon granulated gelatin	1 teaspoon onion juice
2 tablespoons cold water	2 teaspoons salt
1 cup cottage cheese	1 teaspoon sugar
	1 teaspoon white pepper

Soften gelatine in cold water 10 minutes. Put over hot water to melt. Season cottage cheese with rest of the ingredients. Add gelatine mixing well. Spread gelatine one inch thick in pan. Place in the refrigerator until firm.

1 1/2 tablespoons gelatine	1 tablespoon lemon juice
2 tablespoons water	1/2 teaspoon salt
1 1/2 cup tomato juice	1/2 teaspoon white pepper
1/2 cup tomato sauce	2 drops tabasco sauce
	1 tablespoon sugar

Soak gelatine in 2 tablespoons of water, while tomato juice is boiling. To tomato juice add tomato sauce, lemon juice and rest of the ingredients. Make spice bag of 1 bay leaf, 1/2 teaspoon whole all-spice and 3 pepper corns. Hang spice bag in the mixture and boil 2 minutes. Remove spice bag and pour the liquid over the softened gelatine, stirring well. Let cool, pour over the cheese mixture, let set. Slice in squares, put on lettuce, serve with creamy mayonnaise to which has been added a little coffee cream and 2 or 3 drops of onion juice.

Alice C. Cooke (Mrs. R. V.)

Old Fashion Slaw

Cut up cabbage and sprinkle with celery seed and salt to taste. Then beat one or two eggs with 1/2 cup sugar, 1 teaspoon mustard and 1/4 stick butter. Bring to a boil 1/2 cup vinegar and 1/2 cup water. Pour over the egg mixture and stir over the fire until it thickens. Pour immediately over the cabbage and cool before serving.

Libby Roberts (Mrs. B. W.)

Cooked Dressing For Slaw

1 cup vinegar

1 cup sour milk (or cream)

Sweeten vinegar to taste (about 4 tablespoons sugar.) Add salt, pepper and sugar (all beaten together) to the vinegar. Add butter about the size of a hen egg. Let mixture come to a boil. Beat two whole eggs. Add milk to eggs. After boiling vinegar, add 1/4 teaspoon baking soda. Stir milk and eggs into the vinegar. Put back on stove until it thickens some. Cool and cover slaw. Add celery seed.

Mrs. Henry Barge

Arthur's Cole Slaw Dressing

2 eggs

1 1/6 teaspoon mustard

1/4 cup vinegar

2 tablespoons butter

1/4 cup water

1/2 teaspoon salt

1 teaspoon sugar

Beat eggs til light, add all ingredients except shortening. Cook in double boiler til thickened. Stir constantly. Just before removing from fire, add shortening. Let cool and serve over crisp, dry, shredded cabbage. Sprinkle celery seed over it.

Mary Michie (Mrs. J. C., Jr.)

Roquefort Dressing

1/2 pound Roquefort or Bleu cheese	2 tablespoons chopped chives
2 tablespoons lemon juice	salt if desired
1 cup mayonnaise	dash of Worcestershire sauce
	dash of Tabasco sauce

Mash cheese until softened. Add seasoning ingredients and beat until fluffy as whipped cream. Yields 1 1/2 cups dressing.

Mrs. Fielding L. Walker, Jr.

Russian Dressing

1 tablespoon relish

1 tablespoon worcestershire sauce

3 tablespoons chili sauce

sauce

3/4 cup onion (chopped)

a few drops of tabasco

3/4 cup celery (chopped)

1 cup of mayonnaise

Vegetables



An athletic, spry Centenarian,
Renowned as a Parliamentarian,
Attributes his skills, not to vitamin pills,
But to being a good Vegetarian.

M. W. K.



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Stuffed Egg-Plant, Squash or Green Pepper

6 medium-size eggplant, squash or pepper	2 tablespoons butter
1/2 cup bread (which has been wet with milk, then squeezed out.)	1 onion
2 cups cooked, chopped shrimp, ham or sau- sage meat	1 tomato
	1 clove garlic
	1 teaspoon Creole Herb Blend
	salt and pepper to taste
	dash cayenne
	cracker crumbs

Place eggplant, squash or pepper in pot of cold water. Bring to a boil and cool. Cut eggplants in half (also yellow squash). If white squash or peppers are used, cut off tops. Remove seeds from squash or peppers. Scrape out inside of squash or eggplant but do not break skins. Mix chopped vegetable pulp with wet bread, chopped tomato and Herb Blend and finely chopped garlic. Season with salt, cayenne and black pepper. Melt butter in skillet, add chopped onion and cook until light brown. Add and mix 2 cups of cut-up shrimp or other meat and cook 5 minutes. Stir well while cooking. Remove from heat and stuff eggplants, squash, or peppers. Cover with crushed cracker crumbs. Dot with butter and bake at 350 until golden brown.

Mrs. W. S. Griswold

Red Rice (Pelican Inn, Pawley's Island)

2 cups raw rice	1 scant tablespoon sugar
2 medium cans tomatoes	1 1/2 tablespoons bacon fat
2 medium onions, cut fine	(melted)
	2 cups tomato juice or water

Wash rice several times in hot water. Drain. Combine all ingredients with rice. Cook covered over a very slow heat for 30-40 minutes. Stir occasionally to prevent sticking to pan. Serves 10.

Mrs. William Weaver
Pauley's Island, S. C.

Scalloped Cucumbers and Onions

2 cucumbers - 8 inch
4 Spanish onions
4 tablespoons flour

salt and pepper to taste
2 cups ketchup or chili sauce
2 tablespoons butter

Pare cucumbers and cut in thin slices. Cut onions in thin slices. Alternate cucumbers and onions in baking dish. Sprinkle each layer with flour and salt and pepper. Pour ketchup or chili sauce over all. Add the butter and bake in 350 F. oven 20 to 30 minutes or until tender.

Mrs. George C. Pyne, Jr.

Potato Souffle

4 cups diced potatoes
1 cup milk
2 tablespoons butter

1 teaspoon salt
2 eggs
paprika

Add milk, butter and salt to potatoes, beat until light. Beat egg yolks until light, add to mixture, beat whites until stiff and dry, fold into mixture. Pile in buttered dish. Sprinkle with paprika and bake in moderate oven until firm.

Margaret Minter (Mrs. F. E.)

Creamy Scalloped Potatoes

4 cups thinly sliced potatoes
2 tablespoons butter or
margarine
1 can Campbell's cream of
mushroom soup

dash pepper
1 1/4 cup evaporated milk
1 to 1 1/2 cup cubed cooked
ham
1 tablespoons minced onion

Place half of potatoes in buttered casserole, dot with 1 tablespoon butter. Combine remaining ingredients. Pour over half of potato mixture. Repeat using remaining potatoes and sauce. Cover, bake in moderate oven 375 F. 45 minutes. Uncover, bake 30 minutes longer until potatoes are lightly browned and tender. Serves 6.

Mrs. Cleveland C. Kern

Escaloped Egg-Plant

Peel and cook gently a medium sized egg plant. Just before it is done, take off and cut in cubes. Place in a casserole, a layer of egg plant, a layer of thick well seasoned white sauce or a can of mushroom soup, top it with a thin layer of buttered bread crumbs and medium sharp grated American cheese. Bake slowly about 15 or 20 minutes or until the cheese melts.

Mary Michie (Mrs. J. C.)

Sweet Potatoes and Orange Casserole

10 large sweet potatoes	1/2 cup butter
3 oranges	1 cup orange juice
2/3 cup brown sugar	1/2 cup strained honey
	fine bread crumbs

Boil sweet potatoes until almost tender. Arrange sliced potatoes in bottom of a buttered casserole. Sprinkle with sugar. Dot with butter. Cover with layer of thinly sliced oranges, skin and all. Repeat until all potatoes are used. Pour orange juice and honey (mixed together) over potatoes. Cover top with brown sugar, mixed with bread crumbs. Dot with butter. Cover casserole. Bake in 350 oven about one hour. Baste occasionally.

Mrs. W. S. Griswold

French Fried Cauliflower

Break cauliflower into flowering parts. Add boiling water to cover, add salt to taste. Cook until tender, but not overdone. Drain in colander and let cool. Beat 1 egg. Add 1 teaspoon lemon juice or vinegar. Dip cauliflower in beaten egg mixture and roll in crushed corn flakes. Fry in deep hot fat until brown--serve immediately.

Lucinda Lilly

Submitted by Mrs. W. P. Biggers

Lyonaise Potatoes

6 cold cooked patotoes, baked or boiled	2 tablespoon butter
2 medium onions	salt pepper to taste

Peel and cut the potatoes into slices, peel and slice the onions very thin; heat the butter and fry the onions in it until they turn just yellow. Then put in the potatoes, seasoning and cook a light brown, turning the potatoes constantly in the pan.

R. Nicolas

Creamed Onions and Peanuts

Cook 16 small white onions until tender in salted water. Make a sauce of 2 tablespoons butter, 2 tablespoons flour, and 2 cups milk. Add onions to sauce. Butter a casserole and fill with onions. Cover with 1/2 cup buttered bread crumbs mixed with 1/3 cup crushed toasted peanuts. Bake in quick oven (400) until well heated and brown on top. Celery and pecans may be used instead of the above.

Mrs. W. S. Griswold

Spinach Ring

3 pounds spinach (1 pack- age frozen chopped)	2 tablespoons chopped onions
3 eggs	3 tablespoons butter
1 cup flour	3 tablespoons flour
1 cup milk	salt and pepper to taste

Cook spinach and chop fine (or according to directions on package.) Take butter, flour, milk and make a thick white sauce, stirring in beaten yolks of eggs. Mix all ingredients with beaten whites of eggs and put in well greased ring mold. Bake 3/4 hour in water in moderate oven. Serve with mushrooms in center of ring. Stew mushrooms until tender, season with salt, pepper and add cream sauce.

Mrs. Van Wyck Williams
Greensboro, N. C.

Spanish Snap Beans

1 medium onion sliced	1 whole clove
1 1/4 cups canned tomatoes	1 teaspoon sugar
1 bay leaf	1 tablespoon salad oil
3/4 teaspoon salt	1 tablespoon flour
1/2 seeded and diced green pepper	1 pound cooked snapbeans cut in 1 inch pieces

Combine onion, tomatoes, bay leaf, salt, green pepper, clove and sugar. Simmer for 15 minutes. Remove bay leaf and clove. Mix oil and flour. Stir into tomato mixture. Cook until smooth and thickened. Add snapbeans and heat well. Serves 4.

Mrs. W. S. Griswold

Beets with Orange Sauce

beets, 1 No. 2 1/2 can or 2 cups	3 tablespoons vinegar
1/3 cup sugar	1 orange, juice and grated rind
2 tablespoons cornstarch	2 tablespoons butter

Mix sugar, cornstarch, vinegar, juice and rind of orange. Just before removing from fire, add butter and stir in hot drained beets. Serve at once. Do not cook after adding sauce. This is Mrs. William Umstead's recipe.

Submitted by Mrs. John King

Norwegian Potatoes

Pare and cook in salted water 6 medium white potatoes, until tender. Drain and press through a ricer. Add six anchovies drained from the oil and cut in small pieces, 1/2 teaspoon of finely chopped parsley, 1/2 teaspoon mustard, salt and pepper to taste, a few grains nutmeg, 2 tablespoons of butter, and yolks of two eggs slightly beaten. Beat thoroughly, place on stove and cook slowly three minutes stirring constantly. Spread the mixture to cool, then mold like small eggs. Roll in cracker or bread crumbs, then beaten egg, and in crumbs again. Cook in deep fat till golden brown.

Mrs. R. V. Cooke

Onion Tart

2 cups chopped onions	salt and pepper
3/4 cup butter	1 cup white wine (not sweet)
6 eggs, separated	1 pie plate lined with rich pastry
1/2 cup cream	

Cook onions in butter for 20 minutes. Don't let onions brown. Take from fire and cool, then stir in the beaten egg yolks, cream, salt and pepper, white wine and the beaten egg whites. Mix each ingredient carefully and slowly. Pour mixture in pie plate (lined with pastry) and bake in moderate, 350, oven for half an hour. It won't seem firm but take it out anyway. It seems to set in about 10 minutes. Serve hot.

Tussy Lowenback (Mrs. Hans)

Easy Hollandaise

1 stick butter or margarine -- melted till very hot (do not let brown)
2 egg yolks, well beaten

Add butter to eggs by teaspoons then in larger amounts. When mixture begins to thicken, add lemon juice to taste in small amounts alternately with butter. Salt and pepper to taste. Note: This is not cooked over hot water; the hot butter cooks the egg. If it is necessary to have it stand for a long time, the bowl may be set over a pan of hot water. Do not let the water touch bowl.

Jeanne Whiteside (Mrs. Smith)

Mock Hollandaise Sauce

Melt large lump butter in top of double boiler. Add one teaspoon flour, 2 egg yolks and 1/2 cup of cream, 2 tablespoons lemon juice.

Mrs. Emile Werk, Jr.

Sea Fare

Oysters and Crab and Shrimp agree
With Lobsters, Trout -- and you and me!
M. M. C.



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Scalloped Oysters

1 quart oysters	thick white sauce
salt, pepper	1 cup cracker crumbs

Cook oysters just until edges curl (about five minutes). Drain and fold in the sauce. Add half the crumbs, reserving half to sprinkle on top. Mix melted butter with crumbs.

Sauce for oysters:

3 tablespoons flour	1 tablespoons Worcestershire sauce
6 tablespoons butter	1 tablespoon lemon juice
1 cup milk	1 tablespoon chili sauce
2 egg yolks	salt, pepper

Combine flour, butter and milk and mix over heat. Add beaten egg yolks and stir until smooth. Add Worcestershire sauce, lemon juice, chili sauce, salt and pepper. Sauce should be quite thick. Mix sauce with oysters and pour in a greased baking dish and sprinkle reserved crumbs and paprika on top. Bake at 350 about 25 or 30 minutes.

Claudia Watkins (Mrs. W. B.)

Shrimp and Oyster Pie

1 package frozen shrimp	2 tablespoons butter
1 package frozen oysters	2 tablespoons flour
	1 cup milk

Make cream sauce. Add 1/4 teaspoon mace, salt and pepper to taste, 2 tablespoons fresh chopped parsley. Stir in shrimp and oysters. For topping: Mix 2 cups Bisquick with 1 cup milk lightly and drop on top of the above. Bake at 350 about 30 minutes. Serves 4.

Glenna Simmons (Mrs. E. C.)

Congealed Tuna or Salmon Loaf

1 tablespoon plain gelatin dissolved in 1/2 cup cold water	
1/3 cup lemon juice	1 cup chopped celery
1 cup green pepper, chopped	1 cup mayonnaise
1/2 teaspoon salt	2 cups tuna(2 cans) or 1 pound salmon

Mix all ingredients and put in mold. Serve on lettuce.

Jeanne Hildebrandt (Mrs. T. G.)

New Orleans Creole Gumbo

2 pounds shrimp	1/2 pound okra (if fresh, fry, if canned, use as is)
1/2 pint oysters	
1/2 pound dark crab meat	1 teaspoon chopped green pepper
1/4 pound salt meat or ham, chopped	1/2 can Del Monte tomato sauce
1 pod garlic	
2 large onions - chopped	3 tablespoons flour and bacon drippings or fat

Fry ham in 1/2 cup bacon fat. Remove to add later. Add flour to fat and brown slightly. Add onion and pepper and fry until flour is well browned. Then add slowly 1 pint cold water. Stir until well mixed. Pour into large pot and add 1 pint more cold water and tomato sauce. Add ham, shelled shrimp, okra and seasonings (salt, black pepper, tabasco, worcestershire, small hot red pepper, bay leaf, garlic) and cook at least 2 hours over very low flame. Add water as needed. Ten minutes before serving add crab meat and oysters. Serve in soup bowls over rice. (The longer it simmers, the better). Serves 8.

Josie Humphries (Mrs. C. O.)

Sunday Night Shrimp

Shell and clean 3 pounds fresh cooked shrimp*. Melt in skillet or large frying pan 4 tablespoons butter. Saute in it very lightly: 3 chopped ribs celery (large green variety), 1/2 chopped green pepper (don't use seeds or fibrous portions) and 1 teaspoon grated onion. Stir in 4 tablespoons flour. Stir in gradually 2 cups rich milk. When the mixture is boiling, add the shrimp. Season with: 3/4 teaspoon salt, 1/8 teaspoon curry powder, a few grains cayenne, 1 tablespoon walnut sauce (Crosse and Blackwell), and 2 teaspoons worcestershire sauce. Last of all add three tablespoons sherry and place mixture in casserole. Cover the top with breadcrumbs dotted over with butter. Sprinkle on top of this grated Parmesan cheese. Heat in a hot oven 425 until the crumbs are lightly browned. Good re-heated. Serves 6. (*Shrimp weight is taken before cooking.)

Susan Erwin Williamson (Mrs. W. H.)
New York City

Sea Food Platter with Special Dressing

1 pound shrimp
1/2 pound crab lumps
2 pounds lobster, boiled
1/2 pound fresh salmon

3 hard-boiled eggs, quartered
1 pound tomatoes, quartered
1/2 ounce capers
olives

Arrange shrimp around platter on lettuce leaves, place sliced lobster, crab lumps, flaked salmon and garnish with hard-boiled eggs, tomatoes, olives and capers. Serve with following dressing. Mix well together: 1 pint mayonnaise, a few finely chopped shallots (or finely chopped green onion), chopped chives and parsley, the juice of 3 lemons. Season well with Lea and Perrins Sauce and tomato ketchup. Serves 4.

Chef R. Nicholas

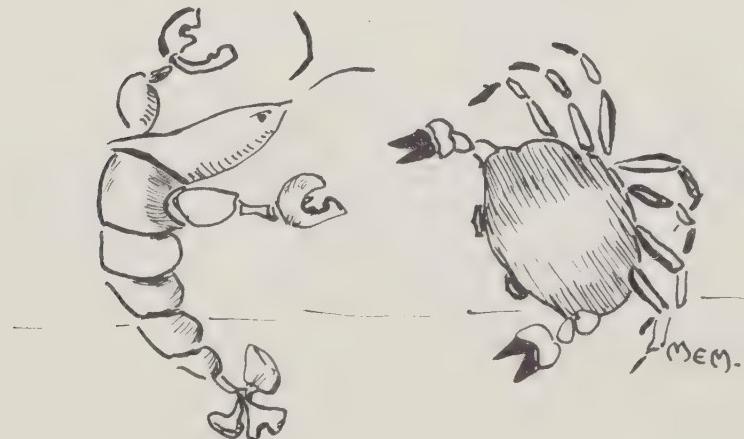
Spaghetti and Clams

1 pound spaghetti (thin)
1 #2 can tomatoes
1/4 can tomato paste
salt, black and red pepper
1 clove garlic

2 dozen fresh clams (preferably Little Necks)
thyme to taste
olive oil to cover bottom of sauce pan

Saute garlic in oil until tender, add tomatoes. Simmer until they are broken down, add tomato paste for color. In two cups of water, steam clams until they open. Shuck. Using 1 cup of clam water, add clams and water to sauce. Cook for 1/2 hour. Add salt, pepper, red pepper and thyme to taste. Now cook spaghetti, al dente, (tender to the teeth). Add sauce to spaghetti and serve. Serves four.

Mr. Milton Gorman
New York City



Fish Pie or Casserole

3 tablespoons butter
3 tablespoons flour
1/2 teaspoon salt
1-7 ounce can Gorton's
flaked fish

1 cup milk
1 medium onion
few grains pepper

Melt butter in top of double boiler, add sliced onion, cook over direct (medium) heat until onion begins to brown. Put over hot, boiling water. Add flour and seasonings, stir till well blended. Add milk gradually, stirring constantly until the sauce begins to thicken. Mix this sauce with the fish, put in a well buttered casserole dish, cover with buttered crumbs, bake in oven 400 until crumbs are brown.
Serves 4.

Mrs. MacDonald Dick

Baked Bass

Take a 4 or 5 pound bass that has been dressed and place it in an open baking pan. Salt and pepper to taste, place two or three slices of bacon and a few slices of onion on top of fish, add a little water and bake until well done, basting several times. Serve with Hush Puppies.

Mrs. E. W. Brumley
Knotts Island, N. C.

Lobster Salad

3 cups flaked lobster
1/2 cup diced celery
1/2 cup diced cucumbers
3 hard boiled eggs

dash of red pepper
1/4 to 1/2 teaspoon salt
mayonnaise or salad dressing
pimentoes

Flake lobster until it is light. The more it is flaked the lighter it becomes. Combine lobster meat, celery, cucumber, chopped eggs, and seasoning, and add mayonnaise or salad dressing. Arrange on lettuce and use pimento strips on top.
Serves 5.

Mrs. B. L. Taylor

Shrimp Creole

2 green peppers finely chopped	dash cayenne pepper
1 bay leaf	4 cups strained tomatoes
1/4 cup chopped celery	1 minced onion
salt and pepper to taste	1 teaspoon minced parsley
3 tablespoons butter	1 pound hot cooked shrimp
	1 cup cooked rice

Add to tomatoes the peppers, bay leaf, celery, salt, pepper, 2 tablespoons butter and cayenne. Simmer 20 minutes. Sauté onion in 1 tablespoon butter, add with parsley and shrimp. Pour over mold of fluffy hot rice.
Serves 4.

Mrs. George C. Pyne, Jr.

Tuna Fish Casserole

1-8 ounce box of medium noodles	1 can mushrooms or 1/2 pound fresh mushrooms
1 can of tuna fish	1 small package of cottage cheese
3 hard boiled eggs	1 cup of medium white sauce

Cook noodles. Mix ingredients together and bake in a moderate oven for about 45 minutes to an hour.

Mrs. Richard L. Watson, Jr.

Barbecued Fish

1 large thick fish split for broiling or the fish can be baked with following sauce:

1/2 cup butter	1 tablespoon chili powder
3/4 teaspoon salt	1 1/2 cups tomato juice

Mix above ingredients and cook until thickened. Keep sauce hot over boiling water. Salt and pepper fish. Broil skin side down and baste with sauce. For baking pour sauce over fish and baste during cooking.

Mrs. W. S. Griswold

Fried Bream or other Pan Fish

The fish must be hooked leisurely and playfully in order that nerves will not become taut. Nervous conditions affect both the digestive system of the fish and the subsequent consumer. After landing, the fish should be kept content and active until the decapitation process.

If, after cleaning, the fish is not to be eaten immediately, resort to freezing. To prepare, salt thoroughly, inside and out. Roll fish in yellow corn meal. Fry in hot peanut oil in a heavy iron frying pan. Cover pan and turn fish when crisp and brown. Depending upon the appetite, serve with hominy grits, French fries, or hush puppies.

A. W Kennon

Curried Crab in Pepper Shells

4 green peppers	2 tablespoons melted butter
2 cups cooked crabmeat	2 tablespoons lemon juice
2 slightly beaten eggs	a dash of cayenne
1/3 cup soft bread crumbs	1 teaspoon curry powder
1 tablespoon chopped onion	1/4 teaspoon salt

Cut four green peppers into halves, lengthwise. Remove seed. Cover with boiling salted water and parboil five minutes. Drain. Combine crabmeat, eggs, bread crumbs, chopped onion, butter, lemon juice, cayenne, curry powder and salt. Mix well and fill the drained pepper shells. Cover tops with buttered bread crumbs. Bake at 400 F. for 10 minutes.

Mrs. J. D. Rivers

Smothered Fish Steaks

1/2 teaspoon salt	1 1/2 cups milk
1/4 teaspoon pepper	2 mild onions sliced
1/4 cup flour	1 tablespoon fat
2 (1 pound) fish steaks	2 slices bacon

Combine salt, pepper and flour and sprinkle over fish. Place on bottom of shallow baking dish, add milk and bake in hot over (425 F.) 10 minutes. Brown onions in fat. Place onions and bacon on fish and bake 10-15 minutes longer or until fish is tender. (serves 6).

Oysters Poulette

3 dozen oysters	4 egg yolks
2 tablespoons butter	1 cup cream
2 tablespoons flour	2 tablespoons lemon juice
2 shallots (chopped)	1 tablespoon parsley (chopped)
1 cup bouillon or oyster liquor	Salt and pepper to taste
	bread crumbs (buttered)

Heat oysters to draw out the juice. Remove oysters and strain juice. Melt butter, add flour. When smooth add shallots and cook a few minutes, add bouillon or oyster liquor. When smooth and well cooked, add seasonings and egg yolks beaten with cream. Add oysters and parsley, and cook 2 minutes. Remove from fire, add lemon juice. Place in casserole or individual shells, sprinkle with crumbs and heat in oven just before serving. Serves 6 generously in casserole or will fill 8 average shells. This is a New Orleans recipe.

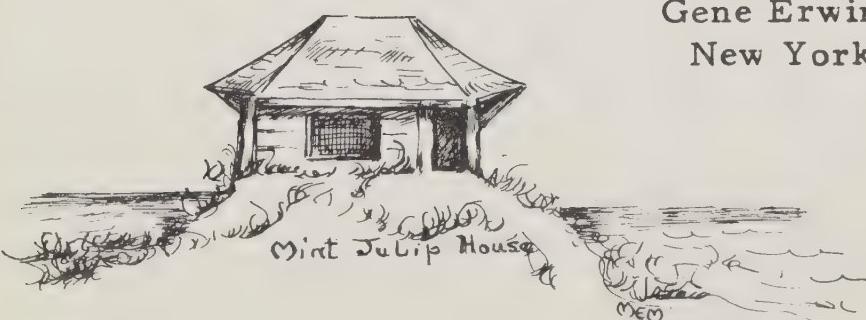
Dorothy Quinn (Mrs. R. E., Jr.)

Quick Lobster Casserole

2 cans mushroom soup (Campbells)	black and red pepper
1 tablespoons worcestershire sauce	1 pound lobster meat (fresh or canned)
	Ritz crackers

Stir into mushroom soup all ingredients. Crab meat, tuna, or shrimp can be used also. Now add sherry wine to taste. If mixture is too thin, add crushed Ritz crackers to thicken. Put in casserole dish. Make a topping of the crackers, dot with squares of butter. Sprinkle with paprika. Put in hot oven until brown. It doesn't take long. Serves 6.

Gene Erwin,
New York City



Crab Potatoes

Wash and dry 4 Idaho potatoes. Bake in 375 oven. Pierce with fork when half done. Cut potatoes lengthwise. Scoop out potatoes. Mash and mix with:

1 - 6 1/2 ounces can crab meat	1 teaspoon salt
beat in 1/2 cup butter and 1/4 cup cream	1/4 teaspoon cayenne
	4 teaspoons grated onion
	1 cup sharp grated cheese

Fill potato skins with this mixture. Sprinkle tops with paprika. Re-heat in 450 oven.

Mrs. W. S. Griswold

Chafing Dish Oysters - Delmonicoes

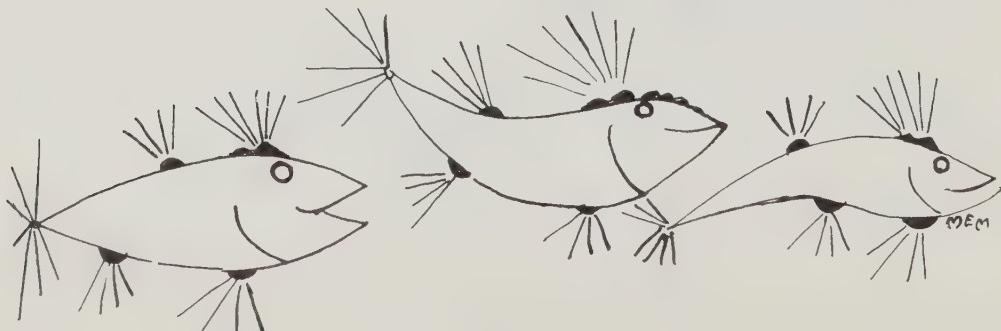
Take 1 quart oysters, strain through colander. Take 1 cup water and add to the juice. Put on a slow fire and add 1 cup diced celery and butter the size of an egg. Cover. Let simmer slowly until celery is tender. Add one small bottle of Blue Label Tomato Catsup, 2 tablespoons Worcestershire sauce, a little salt and pepper. Let it all come to a boil. Cut fire down and just before you are ready to serve put oysters in and let all come to a boil. Before serving add 1 cup sherry wine.

Mrs. W. B. Roberts

Eastern Shore Oysters

Beat 2 eggs until they are light. Add 2 cups of flour and enough milk to make it soupy. Take 1 quart of oysters and salt and pepper them. Now, add 2 teaspoons baking powder to batter just before dipping in the oysters. Shake off most of the batter and fry in deep, very hot fat. Oysters must not touch bottom of the pan.

Mr. Norman Horton



Tuna Fish Casserole

1 can tuna fish	2 Irish potatoes, creamed
1 can cream of mushroom soup	(mashed with cream, salt and pepper)
2 hard boiled eggs, chopped	1/4 pound sharp American
1 medium size onion chopped fine	cheese grated

Grease Casserole, drain off some oil from tuna fish and flake with fork. Make a layer of tuna, sprinkle hard boiled egg, onion and a little soup, repeat this twice more. Then put in mashed potatoes and sprinkle on grated cheese. Cook in 325 oven for 35-40 minutes. Serves 4.

Mrs. E. S. Yarbrough, Jr.

Shrimp Creole

1/2 cup onions, chopped	1/2 cup green pepper chopped
Simmer in water until tender	

Make white sauce of 1 cup milk, 1/2 stick butter, and 2 tablespoons flour. Add onions and pepper to white sauce, then 1/2 cup grated cheese, catsup, worcestershire sauce, 1 pound shrimp (2 packages) and 1 hardboiled egg, chopped. Heat thoroughly. Serve in rice ring.

Mrs. John Gregory, Jr.

Shrimp Louisiana

1 teaspoon minced onion	1 teaspoon salt
1/4 cup fat	1 teaspoon chili powder
2 cups boiled shrimp	2 cups milk
1/4 cup flour	1/4 cup tomato catsup
	2 tablespoons minced parsley

Cook onion in fat until tender; add shrimp broken into pieces, brown slightly. Stir in flour, salt and chili powder. Add milk gradually. Cook 5 minutes, stirring constantly. Add catsup and parsley; cover and heat thoroughly. Serves 6.

Mrs. George C. Pyne, Jr.

Lobster Newburg

Melt 2 tablespoons butter, then add
1 tablespoon flour
1 teaspoon salt and few grains of red pepper
1 1/2 cups cream (or coffee cream)

Cook in double boiler 5 minutes, add 3 egg yolks (well beaten), meat from 2 pound lobster (or 2 cans). Before serving add 1/3 cup each of brandy and sherry.

Mrs. Emile Werk, Jr.

Lenten Mushroom Salmon Loaf

2 cups salmon or tuna flaked	2 eggs, slightly beaten
1 1/2 cups dry bread crumbs	1 can (1 1/4 cups) Campbell's cream of mushroom soup
1/2 cup minced green pepper	

Combine ingredients as listed and mix lightly. Pack firmly in a greased, small loaf pan. Bake in a moderate oven (350) for about one hour, 'til done. Turn out on a warm platter. Serve with mushroom sauce. Serves 6.

Mushroom sauce: Heat 1 can mushroom soup with 1/4 cup milk, stirring constantly. Pour over loaf and serve.

Mrs. J. B. Griswold

Kedgeree

2 cups any boiled white fish or shrimp flaked	2 tablespoons butter
1 cup boiled rice	1/2 teaspoon salt
2 hardboiled eggs cut in quarters	dash pepper

Mix fish or shrimp, and rice. Moisten with cream or fish stock if dry and saute lightly in melted butter. Must be fluffy. Add salt, pepper and eggs. Heat thoroughly and serve. Serves 2.

Mrs. Fielding L. Walker, Jr.

Tartar Sauce

1 tablespoon prepared mustard	1 tablespoon chopped caper
1 tablespoon chopped parsley	1 tablespoon chopped sour pickles
	1/2 tablespoon finely chopped spring onions

Add all ingredients to the mayonnaise. Stir well and serve cold with seafood.



FAMILY FOOD and *fancy fete*

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Choir Supper Casserole

1 1/2 pounds ground pork (or beef), put in skillet and brown like grapenuts	following chopped fine:
1 can tomatoes	2 green peppers 1 onion 2 stalks celery

Cook one hour and then mix with 1/2 pound cooked noodles. Add 1 cup grated cheese and put in baking dish to heat in oven (improves in flavor if made in advance). Husky meal with green salad and French bread and dessert. Serves 6 - 8.

Jeanne Hildebrandt
Greensboro, N. C.

Italian Spaghetti

2 pounds ground beef	4 large (outside) stalks celery
3 or 4 cans spaghetti sauce (san Giorgio brand, preferably)	1 large Bermuda onion 1 medium bell pepper 1 small can mushrooms (stems and pieces)

Mold 12 small round meatballs. Brown on all sides in hot grease. Remove from pan.

Chop celery, onion and bell pepper coarsely. Cook in same pan as meat balls, on medium heat until barely tender (5 to 10 minutes). Remove from pan. Put into same pan the remainder of the ground beef not used for meat balls. Cook until barely done. Add celery, onion, pepper, meat balls, mushrooms and spaghetti sauce. Season with pinch of soda, worcestershire, soy sauce, salt and pepper to taste.

This sauce should be cooked slowly for at least an hour and can be simmered several hours. Add water, if necessary.

Cook dry spaghetti just before ready for serving. Put a serving of cooked spaghetti on each person's plate and add 2 meat balls per person, then cover with sauce. Sprinkle Parmesan or American cheese over all.

Serve with French bread. This is my own recipe and is an excellent meal for an after-football game meal. If unexpected guests arrive, just add more spaghetti sauce. Serves six or eight. Freezes well.

Mrs. Ballard Troy

Boeuf En Daube

2 pounds stew beef	2 cloves garlic
4 large onions	6 whole cloves
3 carrots	1 tablespoon chopped
1 No. 2 can tomatoes	parsley
2 tablespoons bacon fat	2 teaspoons salt
2 tablespoons flour	1/4 teaspoon thyme
1 cup stock	pepper
	Red wine

Brown floured beef in bacon drippings. Add onions cut into small pieces, sliced carrots, tomatoes, and seasonings. Pour in stock and simmer a few moments. Pour into casserole and cover with red wine (claret). Put into 300 oven for three hours. Served with a tossed salad, hot French bread and fruit dessert. End of a roast may be used for beef. Good for Saturday night after a football game or a cold afternoon's work in the garden.

Mrs. Allen Manchester

Veal Gamble

I named this tasty meat dish after the good cook from Albany, New York, who gave me this recipe. It is especially good served with rice. 1 1/2 pounds veal cutlet or cheaper cut, cut into pieces for serving. Sprinkle with salt and pepper, dip in egg and roll in crumbs. Brown on all sides in hot fat (iron skillet is best), add large onion chopped fine while meat is browning. When well browned, add enough consumme, soup stock, or bouillon to cover meat. Bake about one hour 325-350 in casserole or baking dish with tight cover. Serve from baking dish - sprinkled with chopped parsley. This will serve 4 people.

Rosemary C. Edwards (Mrs. Tom T.)



Hamburger Pie

2 cups flour	1/4 cup minced onion
3 teaspoons baking powder	1 tablespoon fat
3/4 teaspoon salt	1 teaspoon salt
1/2 cup shortening	1/8 teaspoon pepper
1 slightly beaten egg	1 tablespoon prepared mustard
1/3 cup milk	
1 pound ground beef	1/4 cup chili sauce

Sift together dry ingredients. Cut in shortening. Add egg and milk. Mix just until dough follows fork around bowl. Roll into 2 eight inch squares. Brown ground beef and onions in hot fat. Add other ingredients. Place one dough square in a greased 8x8x2 pan. Top with hot meat mixture. Then put on other dough square. Bake in 425 oven for 25 minutes. Cut in squares and serve topped with white sauce to which minced parsley has been added. Serves 4 to 6.

Mrs. J. D. Rivers

Note: The men seemed to especially enjoy this dish when served at a Laymen's League supper. It may be doubled or increased as much as necessary.

Pork Pie

Have pastry for top crust ready (8 or 9 inch). Saute 1 pound lean pork, cubed, in 2 tablespoons fat (Crisco). When browned, add 1 3/4 cups water, 1 1/2 teaspoon salt, 1 thick slice onion, diced, 1/2 teaspoon freshly-ground pepper. Bring to boil. Cover and simmer about 25 minutes. Remove meat and thicken stock with flour (about 4 tablespoons) to make medium thick gravy. Add pork and 1 package frozen cauliflower (defrosted and broken into flowerettes). Taste for seasoning. I often add a teaspoon Lea and Perrins Sauce. Pour into 8 or 9 inch pie dish, cover with pastry, slash crust once or twice and bake at 400 F. until light golden. Serve on a cold, raw day -- the combination -- pork and cauliflower is good.

Marietta Cartter (Mrs. Allan M.)

Italian Veal

1 1/2 pounds veal steak (without bone)	2 eggs
1/4 pound thinly sliced ham	small bunch celery
	1 onion
	1/2 cup butter

Pound veal until flat, and sprinkle with salt and pepper. Make an omelet with the eggs. Place 2 or 3 slices of ham on top of veal and spread the omelet on top of the ham. Chop 2 stalks of celery, and add on top of ham and omelet. Roll like a sausage, fasten with a skewer. Melt butter and brown onion lightly. Remove onion and place well rolled veal in skillet. Cook over low flame for 1 hour, basting with the melted butter, to which a little water has been added. Remove after 1 hour and place in refrigerator. When cold, cut in slices almost 1 inch thick and serve. This serves 3 or 4.

This is good with tossed green salad, spaghetti and wine.

Mrs. R. Taylor Cole

Deep Dish Chicken Pie

2 cups chopped celery	2 cups chicken stock
24 small onions	4 cups cooked chicken cut
4 tablespoons chicken fat	in large pieces
4 tablespoons flour	

Cook vegetables until tender. Melt chicken fat. Add Flour. Stir over low heat until slightly brown. Add stock, stirring constantly, until thick. When mixture boils, reduce heat, and season to taste, with salt and pepper. Alternate layers of vegetables and chicken in baking dish. Pour hot gravy over the layers and top with unbaked biscuits. Bake in hot oven 450 for about 15 minutes.



Mrs. J. D. Rivers

Roast Wild Goose

Soak the goose in fresh water for at least one half hour. Dry off well. Rub the carcass well with fat; salt and pepper and dredge in flour. Put in your roaster with a little water in the bottom. To prepare the stuffing--dice an onion and some celery. Heat 6 tablespoons fat in a skillet. Fry the onion and celery until golden brown. Add approximately four servings of corn bread (I use one half box of corn muffin mix). Soak 6 slices of light bread in water to cover. Add to onion mixture sage, salt and pepper and an egg. Use plenty of salt. Mix all ingredients together and stuff the goose. Start in the oven at 400 with the lid off until it browns. Baste with 1/2 cup water and juice of 1/2 lemon and 1 ounce melted butter. Then cover and cook at 375 from 2 1/2 to 4 hours (dependent on size of the goose). Use lower heat for an old goose. Keep moist during all of the roasting period. This recipe was given me by Mr. Harvey Rape, who should know how to cook a goose!

Ruth D. Patterson, (Mrs. Carl)

Another way: Try stuffing duck or goose with sauerkraut, a large can. This gives a wonderful flavor. Garnish with sausage cakes and the following apple rings.

Glazed Apple Rings

Peel and core 5 or 6 tart apples. Slice 1/4 to 1/3 inch thick. Put 4 tablespoons butter and 1 cup brown sugar in a heavy frying pan. Cook slowly until well blended and bubbling. Drop in the apple rings and cook until tender and glazed. Be careful in removing from pan so they will not break up.

Louise Powe (Mrs. E. K., Sr.)



Philippine Chicken and Pork Adobo

1 frying size chicken	3/4 cup water
1/2 cup vinegar	1 pound lean pork
2 or 3 cloves	garlic bud, sliced
1 tablespoon sugar	salt and pepper
	bay leaf

Cut chicken as for frying. Slice pork into slices of 2 or 3 inches long and about 1/2 inch wide. Put chicken and pork in bowl, cover with water and vinegar (1 part water and 2 parts vinegar). Slice garlic bud, add salt, black pepper and red pepper, and 1 bay leaf. Stir this through the meat and liquid. Allow this to stand six hours or more. When ready to cook, drain the meat, save liquid. Lightly salt and pepper the meat, and roll in flour. Brown meat well, but do not cook done. Place meat in casserole, pour some of sauce over it, just cover; cook in 400 oven, basting with some of liquid from time to time until meat is done. Thicken remaining liquid and make gravy. Rice is always served with this.

Julie Holt (Mrs. W. R.)

Tetrazzini

1 cup medium white sauce	3/4 cup buttered Ritz crackers
1 cup cooked chicken or turkey	1/2 cup canned mushrooms, either caps or stems and pieces
1/2 cup cooked spaghetti, break in 1/2" pieces before cooking	1/3 cup grated cheese

Season sauce with celery salt. Bring to boiling point and add chicken or turkey, spaghetti, and mushrooms. Put in baking dish, sprinkle with cheese and crumbs and brown in 425 oven.

Mrs. Norman F. Ross



Ham Loaf

1 1/2 pounds smoked ham) ground
1 1/2 pounds fresh pork)together

Soak 1 cup cracker crumbs in 1 cup milk. Add 2 well-beaten eggs. Mix together. Form loaf.

Sauce:

1 cup brown sugar	1 tablespoon dry mustard
1/2 cup vinegar	1 cup boiling water

Mix together and pour over the loaf and bake in slow oven (325) about 1 1/2 to 2 hours. Keep basting sauce over loaf. This makes one large loaf or two small loaves. Half of recipe makes enough for 2 people. Loaf is good served cold. This keeps well in a deep freeze.

Mrs. Haywood M. Taylor

Swiss Cheese Pie (No Pastry)

Cook 6 strips bacon, then crumble in small pieces. Grate 1 1/2 cups Swiss cheese. Mix 2 cups heavy cream with 2 well beaten eggs. Salt and pepper to taste. Add crumbled bacon. Pour into 1 1/2 quart baking dish. Bake in 350 oven for 40 minutes or until mixture is set. Test with silver knife. When knife comes out clean, pie is done.

Mrs. W. S. Griswold

Jellied Corn Beef

4 beef bouillon cubes	1 teaspoon Worcestershire
1 cup boiling water	sauce
1 box lemon jello	1 tablespoon grated onion
1 can corned beef	1 teaspoon prepared mustard
	1/2 teaspoon paprika

Add bouillon cubes to boiling water and dissolve jello in it. Grind corn beef and add. Season with the Worcestershire sauce, onion, mustard, paprika. Mix together. Mold in loaf pan. Chill and serve as a salad with mayonnaise. Serves 10 or 12.

Mrs. Frank D. Bozarth

Chicken with Yellow Rice

Salt and cut up one frying chicken, broil in oil with one onion, 1 garlic clove and 1 green pepper cut up. (In fat free diet, chicken may be browned under broiler, or put on top of rice unbrown.) Put one cup dry rice in casserole, pour over it 2 cups chicken broth (made with bouillon cubes). Add few grains saffron, enough to make broth yellow, add also 1 teaspoon salt, pepper to taste and a small can of pimentoes cut up with cooked onion and pepper. Lay chicken pieces on top. Cook 350 oven 35 minutes, or more until rice and chicken are tender.

Mrs. E. C. Simmons

Noodles Romanoff

Cook tender 5 ounces noodles in 3 quarts water, salted with 1 tablespoon salt (10-15 minutes). Drain noodles well. Mix into hot noodles the following:

1 cup creamed cottage cheese	dash of tabasco
1 cup sour cream	1/2 teaspoon salt
1/4 cup chopped onion	2 teaspoons worcester sauce

Place in well buttered 8 inch casserole. Sprinkle generously with grated sharp cheese (about 1/2 to 3/4 cup). Bake 30-40 minutes at 350. (Nice served with a crisp green salad)

Marietta Cartter (Mrs. Allan)

Sausage Dish, Texas Style

Line pyrex dish with sausage cakes	slice 1 onion
2 cups washed rice	can of tomatoes
	add chilli powder and celery salt

Add more tomatoes or water if needed. Cook 2 or 2 1/2 hours.

Mrs. J. O. Tisdale

Round Steak with Noodles

Season 1 pound ground round steak with salt and pepper. Add a finely chopped small onion. Boil a package of noodles and drain. Keep hot. Put 2 tablespoons butter or oleo into frying pan. Turn meat into this and toss until it becomes light brown. Add 2 cans tomato soup and let simmer about 10 minutes. Place noodles on platter and pour meat mixture over. Serves 4 or 5, and is a good "budget dish."

Louise Powe (Mrs. E. K., Sr.)

Oven Put-Together

A magazine recipe, this casserole dish has the splendid advantage of possible early preparation. A hearty dish which serves six-eight people.

1 pound chuck or round beef, ground	1 seeded green pepper, cut in strips
3 tablespoons bacon drippings	1 teaspoon chili powder
1 peeled clove of garlic	1 No. 2 can tomatoes (2 1/2 cups)
1 tablespoon salt	1 No. 2 can kidney beans, undrained (2 cups)
1 1/4 cups minced onion	3/4 cup regular or processed raw white rice

Cook ground meat in bacon drippings until lightly browned. On board, slice garlic clove thin, sprinkle with salt and mash and mix thoroughly to a pulp, or substitute a few grains of garlic salt. Add garlic to meat along with onion, green pepper, and chili powder. Cook 5 minutes; remove from heat; add tomatoes. In 2 quart casserole, combine kidney beans, undrained, and rice. Add hot tomato mixture, stir together. If refrigerated, bake, covered, in 350 oven for 1 1/2 hours. If made and baked immediately, bake in 350 oven 1 hour, covered. Garnish with parsley.

Rosemary C. Edwards (Mrs. Tom T.)

Dried Beef A La King

1/2 pound dried beef	1 pimento, sliced
1/2 pound sliced mushrooms (I use stems and pieces)	1/4 cup butter or margarine
1/2 green pepper, diced (You decide on the size)	3 tablespoons flour
	2 cups rich milk
	1 tablespoon sherry wine
	salt and pepper

Saute mushrooms, pepper and pimento in tablespoon butter until lightly browned (5 minutes). Soak beef in cold water 20 minutes, drain and squeeze dry and break into pieces. Melt remaining butter, stir in flour and add milk gradually. Cook until smooth. Add beef, sauted vegetables, and egg yolk, and heat thoroughly. Stir in sherry. Serve on toast or rice. PS: I add a little more sherry and about 5 drops Worcestershire. A dash of grated Italian cheese to the cream sauce adds a little more flavor. The above does not say what to do with the white of the egg so I would suggest that you mix it with some beer and use as a shampoo. The above should feed six birdlike eaters, four normal persons or one Texan.

Col. William Byrne

Cottage Cheese Croquettes

1 pound cottage cheese	1 tablespoon dehydrated onion
1 egg	1/4 cup finely chopped green
1 teaspoon salt	pepper (can be omitted)
1/4 cup finely chopped	1/2 cup bread crumbs
onion or	bread crumbs

Drain cottage cheese. Add beaten egg and mix well. Add salt, onion, pepper (green) and bread crumbs. Dip with spoon and shape croquettes. Roll in crackermeal or crumbs. Chill (will hold shape better). Fry in deep fat. An inexpensive luncheon dish. Chili sauce is a good accompaniment. 12 medium croquettes.

Miss Tiphaine Burgess

Chicken Spaghetti

1 hen (4 or 5 pounds) boiled tender. Remove meat from bones and cut into small cubes. Cook until tender 3 or 4 ounce box of spaghetti. Drain thoroughly.

Mix following:

1 can mushroom soup
1 can chicken stock
1 chopped green pepper

2 chopped pimentoes or diced onion or onion juice
dash tabasco sauce

Place 1 half the spaghetti in well greased casserole, then half the chicken and mushroom mixture. Repeat with the remaining half in the same order. Bake in 375 oven for 20 minutes. Sprinkle over top of casserole about 1/2 cup sharp cheese (grated). Return to oven (250) continue baking until cheese is browned and mixture is bubbly about 25 minutes.

Mrs. Wallace Seeman

Spaghetti Sauce

1/2 cup salad oil
2 onions
2 cloves garlic
1 1/2 pounds ground beef
2 1/2 cups tomato juice
4 chili peppers

1 1/2 cups tomato puree
1 small can tomato paste
1 teaspoon salt
1/2 teaspoon pepper
1 teaspoon sugar
12 large stuffed olives

Heat oil in heavy frying pan. Mince onions and garlic, and brown in oil. Add beef and brown. Heat tomato juice, puree, and paste in heavy boiler. Add meat mixture, chili peppers, salt, pepper and sugar. Simmer for 2 1/2 hours. Remove peppers, add olives which have been sliced and simmer for 10 minutes longer. This is sufficient sauce for 1 pound of spaghetti, and should serve 6-8, according to appetite! Serve topped with favorite grated cheese.

Submitted by Mr. Jack Frizzelle,
New York City



Fancy Pants Hamburgers

Make and season 8 hamburger patties pressed thin, and square shaped. Place on top of four patties, a slice of American cheese. Sprinkle very lightly with cayenne pepper. Place hamburger patties on top of each, and press down edges around cheese thoroughly. Brown on each side, then cook slowly. Serve in warm buns, or as entree covered with hot mushroom spaghetti sauce. Serves four.

Hazel Kepler (Mrs. Reginald)

Kidney Bean Stew

1 quart beef broth (or add extra meat)	1 cup diced potatoes
1 cup dry kidney beans, soaked	2 2/3 cups canned tomatoes
	1/2 pound ground beef
	1 cup diced celery

Cook beans in beef broth (or uncanned beans and extra meat). Brown beef. Mix all ingredients, salt and taste, and cook until thoroughly done.

Mrs. Clarence Gohdes

Chicken Almond

2 cups finely sliced raw breast of chicken	4 tablespoons cornstarch dissolved in 1/4 cup water
4 tablespoons oil	3 cups chicken stock
1 cup sliced water chesnuts	2 cups diced celery
2 cups diced (1/4 ") bamboo shoots	1/2 cup blanched almonds
	2 tablespoons Soya sauce
	1 cup diced Chinese chard

Fry chicken in oil. Add rest of ingredients and mix. Cover and steam 5 minutes. Thicken with cornstarch. Garnish with extra almonds. Avoid over cooking.

Mrs. R. B. Cooke

Chicken Livers with Mushrooms

3 - 1/2 pound packages frozen chicken livers (1 1/2 pounds fresh)	3/4 pound sliced mushrooms
	1/3 cup butter or margarine
	1 onion chopped

Saute above in margarine until livers are done. Season with 3/4 teaspoon paprika, 3/4 teaspoon salt, and 1 teaspoon worcestershire sauce. Add 2 cans prepared brown gravy (about 2 1/2 cups). Serves 6.

Mrs. Cleveland C. Kern

Tasty Meat Loaf

1 cup oatmeal (raw)	2 slightly beaten eggs
3/4 cup milk	1/4 cup grated onion
1 1/2 pounds ground beef	1/8 teaspoon pepper
	1/2 teaspoon sage

Soak oatmeal in milk, add eggs, onion and seasoning, mix well. Place in loaf pan (well greased). Spread with Piquant Sauce and bake one hour at 350 F.

Sauce: Combine --

3 teaspoons brown sugar	1/4 teaspoon nutmeg
1/4 cup catsup	1 teaspoon dry mustard

Jeanne Hildebrandt (Mrs. Tommy)

Chicken Medallions

Chicken medallions are very appetizing and satisfying. Fry in butter until a golden brown one cup of stale bread crumbs. Take out of the skillet half of the crumbs and add to the remainder one scant cup of milk and cream -- half and half -- and cook two or three minutes; remove from the fire and add two and one-half cupfuls of diced or ground chicken, and two eggs slightly beaten. Season with salt, pepper, and a tablespoonful of finely minced parsley. Put in individual molds, topping off with the rest of the bread crumbs and bake in the oven about fifteen minutes -- or just enough to set the eggs.

Submitted by Mrs. J. B. Griswold

Creamed Pork Tenderloin with Mushrooms and Rice

This is best with pork tenderloin, but may use veal steak or shoulder. Cut 1 pound meat in 1" chunks, roll in flour, salt and paprika. Brown quickly. Bring to boiling point 1 1/2 cups of thin cream or diluted evaporated milk, 3 tablespoons of lemon juice and 3 or 4 slices of onion. Pour over meat and add 1/2 pound sliced mushrooms. Simmer for about 1 hour. Serve with rice.

Mrs. Richard L. Watson, Jr.

Swedish Meat Balls

1 pound lean raw beef,
ground
1/2 cup bread crumbs
1 egg, slightly beaten
1 teaspoon salt
1/8 teaspoon pepper
1/8 teaspoon nutmeg

3 slices salt pork, 3" square
2 tablespoons butter or mar-
garine
2 tablespoon flour
1 3/4 cups consomme or brown
stock or 2 beef bouillon cubes
in 1 3/4 cups hot water
1 teaspoon Kitchen Bouquet if
needed for color

Combine meat, crumbs, egg, salt, pepper and nutmeg. Make into balls 1 1/2 inches in diameter. Cover and let stand 1 hour. Brown meat balls in pork fat obtained by frying salt pork. Melt butter, add flour, and stir until well blended; add stock or consomme gradually while stirring constantly. Bring to boiling point and season with salt and pepper. Add balls to sauce, cover and simmer 1 1/2 hours. Serves 4 to 6.

Kitty Leigh, (Mrs. R. H.)



Russian Hamburger

1 pound round steak, ground twice. Chop up 1/4 cup of onions and green pepper very fine. Mix with ground steak. Season to taste with salt and freshly ground black pepper. Make patties and broil quickly. Serve with sour cream atop each patty and ketchup last.

A tossed salad and buttered hamburger rolls make a good combination for luncheon. Serves 6.

Miss Nell Luck
Norfolk, Virginia

Chicken Hot

1 - 2 1/2 pound chicken cut in pieces	1 3/4 cups tomato puree 2 tablespoon brown sugar
1/2 cup sliced onions	2 tablespoons prepared mustard
1/2 cup sliced green pepper	1 teaspoon salt
1/2 clove garlic minced	1/4 teaspoon pepper
1 bay leaf	1/4 cup vinegar
2 sprigs parsley chopped	1 tablespoon worcestershire sauce
1/2 teaspoon oregano	
1/4 teaspoon cayenne pepper	1 chicken boullion cube 1 - 6 ounce can mushrooms

Mix all ingredients (except boullion cube and mushrooms). Put in a baking dish and bake uncovered at 350 F. for 1 1/2 hours. Drain liquid from mushrooms. Heat and add boullion cube. Stir until dissolved. Add mushrooms and pour over chicken. Return to oven and bake 30 minutes. (Serves 4-6)

Kitty Leigh (Mrs. R. H.)

Fork Eating Hamburgers

1 pound ground beef	salt and pepper to taste
1 1/2 teaspoons worcestershire sauce	1/2 cup catsup
1 chopped onion	3 tablespoons chili sauce
1 teaspoon prepared mustard	1 tablespoon vinegar 1 tablespoon sugar

Put in pan and simmer 15 minutes. Serve on hot rolls.
Serves 4.

Mrs. Frank D. Bozarth

Quick Cheese Souffle

Mix in order given:	1 cup chopped (small) plain cheese
1 cup hot (not boiling) milk	2 tablespoons butter
pinch salt	2 eggs, separated, beat
dash black pepper	
1 cup coarse stale bread crumbs	yolks well

And add stiffly beaten whites just before placing in oven. Sprinkle with chopped parsley and paprika. Bake in 375 oven about 25 minutes, or until firm and let stay in oven until served, leaving door open and heat off. Serves 3 or 4. (Nice with tossed salad and dessert for a quick lunch.)

Mrs. S. M. Alexander

Meat and Vegetable Hash

1/4 pound ground round steak	1 small onion ground
3/4 cup ground raw carrots	1/2 cup milk or stock
1 cup ground raw potatoes	1/2 teaspoon salt dash pepper

Put meat, carrots, potatoes and onion through food chopper. Mix thoroughly and add liquid and seasoning. Mix and put in small baking dish and cover with bread crumbs and bake one hour at 350 F. Serve with cream sauce and small mushrooms (optional). Serves 2.

This was the first recipe I was ever given.

Kitty Leigh (Mrs. R. H.)

Chicken Spaghetti Casserole

Simmer 2 1/2 pound chicken in 1 cup water with salt, pepper, celery leaves, parsley, onions. Drain; save stock. Remove chicken from bones. Cook in 2 tablespoons shortening 1/4 cup chopped onions and 1/2 cup chopped green peppers. Add to pepper and onions 3 1/2 cups canned tomatoes, a can tomato sauce, chicken stock, 1 1/2 teaspoon salt, basil, pepper, 1 teaspoon worcestershire, 1 small garlic clove mashed. Simmer 30 minutes. Cook 6 ounces of thin spaghetti in boiling salted water. Drain; add to sauce with cut up chicken and giblets. Put in large casserole. Bake in 350 oven 30 minutes. Serve with grated Parmesan cheese. (Nice to fix ahead of time).

Josie Humphries (Mrs. Charles)

Southern Fried Chicken

Use 4 small chickens (1 3/4 to 2 pounds), cut up, and roll in well seasoned flour. Have ready 1/2 inch of hot fat in 2 large iron skillets -- be sure, however, the hot fat is not smoking. Brown chicken on all sides, reduce heat and cover, cook tender, turning 2 or 3 times during cooking. Remove cover and allow chicken to crisp for a few seconds only.

Editors

Sweet Breads with Dried Beef

1 1/2 pounds sweet breads--parboil and break into pieces not too small.

1/4 pound dried beef--chop and saute in 2 tablespoons butter along with 1/2 pound sliced mushrooms.

Make cream sauce with same butter and 1 tablespoon flour and 1 cup light cream, salt and pepper to taste. Place in casserole. Cover with crumbs. Bake 30 minutes in moderate oven.

Mrs. E. C. Simmons

Rice Souffle

1/3 cup washed rice	2 tablespoons butter
2 cups canned tomatoes	1/2 green pepper, chopped
1/2 pint heavy cream	or
	6 stuffed olives, chopped

Put all ingredients in top of double boiler, in order named. Cook over low heat 2 1/2 to 3 hours. Do not stir until ready to serve.

Mrs. Haywood Taylor

Goulash

Saute 1 pound ground beef and an onion. Boil about 3/4 cup spaghetti. Put in casserole with can of tomato soup, worcestershire sauce, salt and pepper. Top with cheese or bread crumbs. Bake about 30 minutes.

Lib Steel (Mrs. Charles)

Corned Beef Casserole

1-8 ounce package noodles,	1-10 1/2 ounce can cream
1-12 ounce can diced corned	of chicken soup
beef	1 cup milk
1/4 pound American cheese,	1/2 cup chopped onion
diced	3/4 cup buttered crumbs

Cook noodles in boiling, salted water until tender; drain. Add corned beef, cheese, soup, milk and onion. Pour into 2 quart casserole. Top with buttered crumbs. Bake at 350 45 minutes. Serves 8 to 10.

Mrs. Cleveland C. Kern

Thursday Beans

1 can Van Camps New Or-	3/4 teaspoon salt
leans Style Kidney Beans	dash of pepper
1 No. 2 can tomatoes	3/4 teaspoon mustard
(juice and pulp)	3/4 teaspoon curry powder
1 can deviled ham	1 1/2 tablespoons molasses
1 medium sized onion	1 1/2 tablespoons sugar
minced	3 strips bacon.

Mix all ingredients except bacon, turn into greased casserole, arrange bacon on top and bake in 300 degree oven for 1 1/2 hours with casserole covered. For last 1/2 hour remove cover. (Serves 4). We serve these with Vienna sausages, B and M brown bread and cream cheese, and, if desired, a green salad.

Mrs. George C. Pyne, Jr.

Mayonnaise Chicken

1/2 - 5 pound hen chopped	2 tablespoons chow chow
fine	1 cup chicken stock
1 cup diced celery	2 envelopes gelatin
1 cup garden peas	1 cup hot water
1/2 cup blanched almonds	1 cup mayonnaise, or 1/2 cup
3 hard boiled eggs	mayonnaise and 1/2 cup
	boiled dressing (see Index)

Combine chicken, celery, peas, almonds, chopped eggs, and pickle. If desired, one small finely minced onion may be added for extra zest. Dissolve gelatin in cup of hot water and add chicken stock. When cool, add mayonnaise and then chicken-vegetable mixture and congeal. Serves 6.

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Light Bread

3 cups luke warm water	1/3 cup Wesson oil or other
1 package yeast	melted fat
1/2 cup sugar	1 tablespoon salt
	8 cups sifted Pillsbury's Plain
	flour

Soften yeast in water in a 4 quart container. Stir and add sugar, fat, and salt. Mix well and add flour all at once. Mix well and cover. Let rise until dough fills container or about 3 hours. Turn out on well floured board and knead 30 seconds. Shape into 3 loaves and put in well greased loaf pans. Cover with dish towel and let rise until one loaf reaches top of pan or 2 hours. Bake at 375 F. for 30 minutes. Cool on racks. Three loaves.

Kitty Leigh (Mrs. R. H.)

Corn Meal Homemade Bread

A Pennsylvania Heirloom Recipe.

Mix and bring to rolling boil:

1 quart hot water	1 high rounded tablespoons
1/3 cup Grandma's Old Fashioned molasses	shortening (I use Crisco)
	3/4 teaspoon salt

To this boiling liquid add 1 cup Quaker Enriched Yellow corn meal. Cook 10 minutes, stirring frequently, until of a smooth mushy consistency. Set aside to cool until lukewarm.

Measure and sift 7 cups white enriched flour. To 1/2 cup warm water add 1 package Fleishman's yeast powder. Add this to the cooled mush and mix thoroughly. Then gradually add the flour, kneading for at least 15 minutes. The dough may not require the full 7 cups flour. When it pulls clean from the board, and your hands, you have sufficient flour. Cover and place in warm room or near radiator for quick rising, about 1 hour, for the test. twice its bulk. Make out into loaves. Let rise again 1 hour. Bake in 375 oven for 25 minutes, butter top, turn off oven and let bake 5 more minutes. Delicious rolls may be made if desired.

Mrs. S. M. Alexander

Tea Rolls

1 yeast cake	1 teaspoon salt (heaping)
1 tablespoon sugar	4 tablespoon Wesson Oil
1 cup warm milk	1 egg
	3 cups flour

Add yeast, sugar, salt, oil, milk, well beaten eggs, then flour. Knead 15 minutes, let rise until twice the normal size. Make into rolls, dip in melted butter, put in baking pan, let rise twice the normal size again. Bake in oven 400 for about 15 minutes (slowly). Make rolls about 11:00 o'clock (cool weather), bake around 6:00 o'clock. Warm weather (5 hour rolls).

Mrs. W. W. Happer

Spoon Bread (Soufflé)

1 pint milk	1/2 teaspoon baking powder
1/2 cup corn meal	1 teaspoon salt
	3 eggs

Heat milk nearly to boiling. Stir in corn meal gradually and cook until consistency of mush. Add the baking powder, salt, and yolks of eggs beaten until light. Fold in stiffly beaten egg whites. Pour into a greased baking dish and bake 1/2 hour at 350. Serve at once with plenty of butter in dish it was baked in.

Mrs. W. Wesley Woodley, Jr.

Sally Lunn Bread

1/4 cake yeast dissolved in 1/2 cup warm water	1 pint flour 2 eggs
2 tablespoons sugar	1/2 cup shortening 1 teaspoonful salt

Make a stiff batter, and let rise until it doubles itself. Then, make it down, put it in a deep baking pan to rise a second time. Bake about 25 minutes.

Mrs. Eva O'H Mason

Banana Bread

Sift before measuring:

2 cups bread flour

Resift with:

1/2 teaspoon any baking powder 1/2 teaspoon soda
 1/4 teaspoon salt

Cream until light:

3/4 cup sugar 1/4 cup butter

Beat until light and stir in:

1 egg

Beat in 2/3 cup mashed bananas (approximately 2 medium sized bananas). Stir these ingredients into flour mixture in 3 parts (only until blended) alternately with thirds of 3 tablespoons sour milk. You may add 1/2 cup broken nut meats. Bake in greased 8x4 loaf pan at 350.

Mrs. E. Page Yarbrough, Jr.

Corn Meal Batter Cakes

1 pint corn meal	1 teaspoon salt
pinch soda (according to acidity of butter milk)	2 tablespoons flour
1 cup butter milk	1 teaspoon melted shortening

Sift dry ingredients. Scald with hot water; about 1 cup. Beat 1 or 2 eggs in batter. Add thoroughly sifted flour, add cup of butter milk. Mix in a tablespoon melted shortening. If too thick, thin batter with water. Fry on hot griddle with a little grease until they have a light brown cast with lace around the edges. This recipe came from the old Erwin home "Bellevue" in Morganton, N. C.

Submitted by Mrs. J. C. Michie



Whole Wheat Nut Bread

2 cups whole wheat or graham flour not sifted	1 cup chopped pecans, walnuts or black walnuts
1 teaspoon salt	1 teaspoon soda
2 teaspoons cream of tartar	3/4 cup sugar
1 cup milk	1 egg beaten

Put in greased bread pan. Cover with cloth and let rise for twenty minutes before baking. Bake at 350 for 45 minutes. Makes 1 loaf. Cool on rack. This bread is good for toast and makes good cream cheese or butter sandwiches.

Mrs. Haywood Taylor

Ice Box Rolls

1 cup luke warm water	1/2 cup Wesson oil or other melted fat
1 package yeast	1 egg
1/2 cup sugar	4 cups sifted Pillsbury's Plain flour
1 teaspoon salt	

Soften yeast in water in 2 quart bowl. Stir and add sugar, salt, fat and egg. Beat well, add flour all at once and mix well. Let rise covered in refrigerator at least 3 hours or over night. Make out rolls and let rise for 2 - 3 hours. Bake at 400 10-15 minutes. This dough will keep 4-5 days. Makes 60 rolls.

Kitty Leigh (Mrs. R. H.)

"Stickies"

1 loaf unsliced white bread	sugar and cinnamon mixed together
butter	

Cut bread into slices 1 inch thick. Cut off the crust and cut each slice into three equal pieces. Each piece will be about 1 inch square and about 3 inches long. Butter each of these (with soft butter) on all four sides and on the ends. Roll in the sugar and cinnamon mixture. Toast in a "bake" oven (not under the broiler).

Louise Powe (Mrs. E. K., Sr.)

Orange - Cranberry Bread

Sift together Twice:	1/2 teaspoon soda
2 cups flour	1 cup sugar
1/2 teaspoon baking powder	Juice and rind of 1 orange
1/2 teaspoon salt	mixed with 2 tablespoons salad
1 egg to dry ingredients	oil and boiling water to make 1 cup

When mixed well, add 1 cup chopped nuts, a cup firm raw cranberries cut in small pieces. Blend, pour in greased loaf pan, bake at 325 one hour. Slice thin --- a colorful and delicious bread. Keeps well and ripens when stored.

Mrs. R. B. Cooke

Waffles

1/2 cup butter	1 teaspoon salt
2 cups flour	1 large teaspoon sugar
4 level teaspoons baking powder	3 eggs
	1 3/4 cups milk

Beat eggs separately. Sift dry ingredients together and add to beaten egg yolks, alternating with milk. Fold in beaten whites, then melted butter. Serves 5 or 6 amply. Have waffle iron very hot (smoking just a little). Serve with melted butter and hot maple syrup.

Landon Ruffin (Mrs. Julian M.)

Batter Bread

1 cup meal	1/2 teaspoon soda
1 teaspoon salt	2 cups buttermilk
3 eggs	1/2 stick margarine

Add pinch of soda in 1/4 cup of buttermilk. Beat eggs, add milk, meal. Melt margarine in pan and add to mixture. Bake in hot oven about 40 minutes.

Otelia Connor (Mrs. David)

Apricot Nut Bread

1/2 cup dried apricots, soak 15 minutes or so in hot water to cover, then cut up with scissors 1/2 cup dates, other dried fruit may be substituted. 1/2 cup chopped nuts.
Sift: 3 cups flour 1/2 teaspoon salt
3 teaspoons baking powder 1/4 teaspoon soda
(Royal)
Add: 1 1/4 cups brown sugar, pack firmly 1 egg beaten
Stir in: 2 tablespoons melted butter 1 1/2 cups sweet milk

Mix fruit and nuts with dry ingredients. Then add liquids, beat well. Turn into greased loaf pan. Let stand 15 minutes. Bake 350 for one hour or until done when tested with a toothpick.

Glenna Simmons (Mrs. E. C.)

Buttermilk Biscuits

2 cups flour	4 teaspoons baking powder
1/2 teaspoon soda	5 tablespoons shortening
1 teaspoon salt	1 cup buttermilk

Sift flour, salt, baking powder and soda. Cut in shortening until mixture resembles coarse crumbs. Add buttermilk all at once. Stir with fork until dough follows fork around bowl. Turn out on well floured surface and knead 1/2 minute. Roll 3/8 inch thick, brush with salad oil and fold over. Cut with biscuit cutter. Bake on ungreased sheet in hot oven (450). Time 12 to 15 minutes. Makes three dozen biscuits.

Tony Monk (Mrs. H. L.)

Waffle Suggestion

When cooking waffles, after the batter has been put in the iron, add one third of a piece of bacon to each waffle. This gives a good flavor and makes a crisp waffle.

W. B. Watkins

Popovers (that really pop)

1 1/2 cups of flour	1 1/2 cups milk
1/4 teaspoon salt	3 eggs
	3 tablespoons of Wesson Oil

Put all ingredients in pitcher or bowl and beat with Dover egg beater for two minutes. Set 16 or 17 pyrex moulds well greased with butter in oven, while oven pre-heats for 15 minutes at 400. Have rack about mid-way in oven (fourth rack in my stove). Pour batter in moulds, less than half full. Cook: 10 minutes at 450, 10 minutes at 400, and 10 minutes at 350. Serve immediately.

Landon Ruffin (Mrs. Julian M.)

Southern Spoon Bread

2 cups sifted corn meal	1 tablespoon butter
1 cup fine grits	1 flat tablespoon sugar
	1 teaspoon salt

Boil with water to a thick mush, let cool, stirring occasionally to avoid a skin, then add: 3 well beaten eggs, 1 cup milk or buttermilk, 1 full teaspoon baking powder. Stir well and fill into pyrex or baking dish. Set in pan with water and bake in medium hot oven 20 to 25 minutes. (This will serve 8 persons.)

Mrs. L. A. Tomlinson (Miss Jess)

Southern Sweet Potato Biscuits

1 cup flour	1 teaspoon sugar
3 teaspoons baking powder (Calumet)	4 tablespoons shortening
1/2 teaspoon salt	1 cup cooked, mashed sweet potato
milk	

Sift together flour, baking powder, salt, and sugar. Cut in shortening, add potato. Mix with enough sweet milk (1/2 to 3/4 cup) to make dough to right consistency to roll out, and cut. Bake in 450 oven until golden brown. Everybody's husband will like these biscuits served piping hot with plenty of butter.

Mrs. J. L. Frizzelle

Fruit Bread

2 cups flour	1/2 cup chopped nut meats
1/4 teaspoon salt	2 beaten eggs
3 teaspoons baking powder	1 cup milk
3/4 cup sugar	3 tablespoons melted shortening
1/4 cup chopped citron	2 tablespoons candied lemon
1/4 cup currants	
2 tablespoons candied cherry peel	

Sift flour, salt, baking powder and sugar. Add citron, currants, lemon and cherry peel, nut meats. Add eggs, mixed with milk and shortening. Stir slightly. Pour into waxed paper lined bread pan. Let stand 30 minutes. Bake 350 one hour. This is really a bread and can be sliced very thin for tea sandwiches. It is colorful and will keep two weeks.

Mrs. Milton Hogan, Jr.

Spoon Bread

1/2 teaspoon salt	2 tablespoons butter or margarine
1 cup corn meal	4 eggs beaten
1 pint water	1 cup cold milk

Stir corn meal into boiling water (salted). Stir for one minute and remove from stove. Add butter, beat well. Add eggs and beat in the cold milk. Beat again and pour into hot buttered baking dish. Bake 40 minutes in hot oven (450). Serve from baking dish.

Mrs. Eva O'H. Mason

Corn Bread

1 cup corn meal	2 rounded teaspoons baking powder
2 tablespoons flour	1 1/2 cups milk
1 tablespoon sugar	2 eggs (beaten)
1 teaspoon salt	2 tablespoons melted butter

Sift dry ingredients together. Add milk, beaten eggs, and melted butter. Mix well. Pour into well greased pre-heated muffin or corn stick pans, fill half full and cook at 425 degrees about 20 or 25 minutes. Makes about 12 muffins.

Mrs. W. W. Happer

To make rich Fruit Cake by
Cousin Mary's receipt

The Spices should be mixed with the Wine & ready.
Mix the Raisins & Currants with it & over to prevent
their sticking together - Beat the Sugar with the
Yolk of the Eggs - Cream the Butter well

Put all the beaten flour in the basin
the currants & part of the Almonds. Rub in some of the
butter in the mould. Then a layer of Citron and some
Almonds until the mould or basin is two thirds full.
The Cake takes 3 hours to bake. It should remain
in the oven till quite cold.

Double these ingredients will make 2 large cakes

This recipe is about 100 years old, I should think. It belonged to my great-grandmother, Mrs. Richard Archer, of Port Gibson, Mississippi. She was Ann Barnes, and her people were from Lumberton. The recipe was marked on the back: "Receipt for Servant's Use."

Ann Potts (Mrs. R. H., Jr.)

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Aunt Dicie's Poem

Aunt Dicie cooked at Bellevue, the home of Colonel Joseph J. Erwin, not far from Morganton, N. C. One day, about ten years before the Civil War, Margaret, one of Colonel Erwin's little daughters (afterwards Mrs. Lawrence Holt of Burlington, N. C.) went out to the kitchen, which stood in the rear of the house, to inform the old woman that she was engaged in the important business of writing a poem on music. Aunt Dicie, after listening attentively to what had already been written, exclaimed, "Lawsie, chile, I kin mek a better pome dan dat!" And straightway gave utterance to the following lines, which the delighted little girl wrote down.

"Dere's music in de pots,
Dere's music in de kittle,
Dere's music in de knife an fork
Whut cuts up de vittles."

The Bishop's Cake

Put 1 3/4 pounds of dates, pitted, unchopped in a pan and pour 2 cups boiling water with two level teaspoons soda over dates. Let stand until cool.

Cream 1/2 cup butter well, add 2 cups sugar, and cream together. Add 3 well beaten eggs. Add alternately 3 1/2 cups sifted cake flour with the date mixture. Add 1 1/2 cups nuts. Use vanilla and orange extract. Bake in 3 layers and let cool thoroughly.

Filling: Put 3 cups sugar and 1 cup rich milk to boil. Add 1 cup butter. Simmer but do not boil. Bring above mixture to boil slowly while caromelizing 1 cup sugar in skillet. Slowly add sugar and stir. Boil to soft ball stage. Strain through a strainer and let cool. Beat until creamy and add 1 teaspoon orange extract.

Mrs. Clarence R. Haden, Jr.
Kansas City, Missouri

Egyptian Cake

4 tablespoons grated chocolate	1/2 cup butter
late	1 1/2 cups sugar
4 eggs	1 3/4 cups flour
1/2 cup milk	1 teaspoon vanilla
1 heaping teaspoon baking powder	

Dissolve chocolate in 5 tablespoons boiling water. Beat butter to a cream, add sugar gradually, beating all the time; add egg yolks and beat again. Add milk, then melted chocolate and flour. Give the whole a vigorous beating. Beat whites and stir carefully into mixture. Add milk and baking powder. Mix quickly and lightly divide into 3 parts.

Nugat Filling: 1 cup nuts, cut fine, add to 1 egg yolk, beaten very thick, 3 tablespoons powdered sugar, 1/2 cup cream, beaten very stiff, and a dash of salt. Spread between layers. Coat top and sides with a white sugar icing. Sprinkle top and sides with grated cocoanut.

Mrs. Devere L. Mangum

Pineapple Cake

3 cups sugar	1 teaspoon baking soda
3 cups cake flour	1 teaspoon cream of tartar
1/2 pound butter	1 cup buttermilk
5 eggs	

Cream butter and sugar. Adding the eggs one at a time. This will make four layers. Bake at 350 for 20 or 25 minutes.

Filling: Combine 1 cup sugar with two cans #2 crushed pineapple. Add 2 tablespoons of corn starch. Cook slowly in double boiler for 45 minutes. Put the filling between each layer and on top of cake.

Miss Annie Satterfield

Brown Sugar Crumb Cake

2 cups brown sugar
2 cups flour

1/2 cup butter
1 teaspoon cinnamon

Mix the above and reserve 2/3 of a cup. To the remainder add:

1 egg
1 cup sour milk

1 teaspoon soda
salt

Sprinkle reserved crumbs on top. Bake in a 12 x 8 pan at 350 F. Best served warm but it is good cold.

Mrs. Lillian A. de Vyver

Never-Fail Pound Cake

1 1/2 cups sifted flour

1 1/2 cups powdered sugar

7/8 cup butter

1/4 cup milk

4 eggs

1 teaspoon vanilla

1 1/4 teaspoons baking powder

1 tablespoon brandy

1/2 teaspoon salt

1/4 teaspoon ground nutmeg

(Note: For petit fours, use 1 teaspoon vanilla, 1 teaspoon almond extract). Rose extract makes finest flavor if you can get it -- about 1/2 teaspoon.

Method: Beat butter very light (but it is important that you do not get the butter oily, as this affects the texture of the cake. A cool kitchen is best for making this.) Dribble in sugar slowly -- beat and beat. Add well beaten eggs -- beat more. Then add the flour (which has been sifted with the baking powder) alternately with the milk. Beat flavorings in last -- and bake in loaf pan (lined with greased white paper) for 1 hour, about 325 F. Note: Do not under-bake. For Petit Fours see page

Marietta Cartter (Mrs. Allan M.)

Sour Cream Chocolate Cake

1 1/2 cups Swansdown cake flour	1 cup sugar
1 teaspoon soda	1 egg, unbeaten
1/4 teaspoon salt	2 squares chocolate, melted
1/4 cup butter	1 cup sour milk
	1 teaspoon vanilla

Sift flour, add soda and salt and sift with it. Cream butter and add sugar gradually. Put in milk, etc., alternately. Bake 350 'til a straw comes out clean. Makes two big layers. Ice with fudge icing or white icing.

Mrs. W. Wesley Woodley, Jr.

Pecan Praline Cake

2 cups light brown sugar	2 teaspoons soda
1/2 cup butter or oelo-margarine	2 cups flour
1 cup buttermilk	2 heaping tablespoons cocoa
2 eggs	1 tablespoon vanilla

Warm butter and add sugar and eggs and beat thoroughly. Add dry ingredients which have been sifted together. Beat well. Bake in rectangular pan at 350 for 20 or 25 minutes.

Topping for cake:

1 stick melted butter	1 cup brown sugar (light)
6 tablespoons cream	1 cup chopped pecans

Mix together and pour over cake when done. Put under low broiler until big bubbles begin or until pecans change in color. Cut in squares when cool and serve with whipped cream.

Mrs. T. A. Ricks



Spice Cake

2 cups brown sugar	2 cups flour
1 cup sour cream	2 tablespoons of cinnamon
1 cup butter	1 teaspoon cloves
4 eggs (leaving out the whites of two for icing)	1 teaspoon nutmeg
	1 teaspoon soda

Bake in layers and put together with white icing. This is an old recipe of Mrs. George Watts, taken from the "Watts Hospital Cook Book" 1899.

Mrs. Fielding Walker, Jr.

Blackberry Cake

Just pick a day you have plenty of time because this one is from my great-grandmother's cookbook, "The Key to the Pantry," and those were not the days you whipped up a cake from a box of cake mix! It's good though and it makes four layers.

No. 1	4 cups sifted flour
1 cup butter	1 teaspoon each salt, cloves, allspice, cinnamon
1/2 cup lard (oleo is better)	1 level teaspoon soda in 1 cup buttermilk
2 cups sugar	1 teaspoon vanilla flavouring
5 eggs	1 teaspoon lemon flavouring 1 large goblet of blackberry preserves

Add dry ingredients which have been sifted several times to mixture No. 1. Alternate buttermilk and soda. Add vanilla and lemon. Put preserves in last. Place in four cake pans which have been well greased and floured and cook in moderate oven. Use 7 minute frosting or a creamed uncooked mocha frosting.

Martha Harrison (Mrs. W. M.)

Japanese Fruit Cake

1 cup butter	3 cups flour
2 cups sugar	1 pound raisins
5 eggs	1 teaspoon cloves
1 cup milk	1 teaspoon allspice
1 teaspoon baking powder	1 teaspoon cinnamon

Cream butter and sugar. Add the milk alternately with the flour sifted twice with the baking powder. Divide batter. To half add the five egg yolks, the raisins, and to the other half add the spices and the well beaten whites. Bake in four layers. Cool.

Filling:

1 cup sugar	1 grated cocoanut
1 cup boiling water	2 lemons or oranges
1 tablespoon corn starch	

Put sugar and water in saucepan. Bring to a boil and add the corn starch dissolved in a little cold water. When thickened, remove from fire, cool and add lemon or orange juice and rind and lastly the cocoanut. Spread between the layers and ice cake with any plain white icing.

Mrs. R. B. Cooke



Orange Cup Cakes

2 eggs	1 teaspoon baking powder
1/2 cup butter	1 cup sour milk
1 cup sugar	1/2 cup dates
1/4 teaspoon salt	1/2 cup raisins
2 cups flour	1/2 cup nuts
1/2 teaspoon soda	1 grated orange peel
	1/2 teaspoon vanilla

Cream butter, beat in sugar gradually, then add the yolks of the eggs beaten well, the orange peel, fruit and nuts chopped and floured. Add the flour, sifted with soda, baking powder and salt. Alternately with milk, small amount at a time. Add vanilla and last fold in beaten egg whites. Pour in muffin tins, bake 25 minutes 350 F. Mix 1/2 cup sugar, juice of 1 orange and pour over hot cakes immediately.

These delicious cakes were a favorite of The Charity League Shop many years ago; they are still going strong at our Bazaar each year.

Mrs. W. W. Happer

Sally White Cake

12 eggs	1 gill wine
1 pound butter	3 pound citron
1 pound flour	1 large cocoanut
1 1/4 pound sugar	1 pound almonds
1 gill brandy,	1 nutmeg (or grated nutmeg)

Beat the eggs separately, cut up and flour the citron, grate the cocoanut and chop the almonds. Mix the batter as you would for other cakes, creaming the butter, sugar and egg yolks, alternating the liquid with the flour and adding the fruit and nuts last. Bake five hours in an oven set at 350. Mrs. Mitchell, whose grandmother used this recipe, points out that it was written when materials "were plentiful and cheap." However, half of the recipe will make a large cake.

Mrs. D. C. Mitchell

Dutch Cocoa Cream Cake

Have all ingredients room temperature. Grease well 2 - 8" layer cake pans. Bake at 350 for 30 or 35 minutes.

Sift together:

1 1/2 cups cake flour

3 tablespoons baking powder

1 1/4 cups sugar

1 teaspoon salt

1/4 cup cocoa

Add 1 1/2 cup Crisco and 1 teaspoon vanilla and 2/3 cup evaporated milk. Beat with mixer 2 minutes or 150 strokes by hand. Then add remaining 1/3 cup milk and 2 unbeaten eggs. Beat another 150 times. Cool these layers and then with a sharp knife cut through the two layers, thus making 4 layers.

Filling:

Whip 1 pint cream stiff. Add 1 teaspoon vanilla, add 4 tablespoons XXXX sugar. Spread between layers.

Icing:

Melt 4 tablespoons butter or margarine. Add 6 tablespoons cocoa. Pour 5 tablespoons hot scalded milk over 2 cups XXXX sugar. Add 1/4 teaspoon salt. Stir until dissolved. Add 1 teaspoon vanilla. Beat until thick enough to spread. Frost the top and sides with icing. Refrigerate as this can be made the day before.

Mrs. J. G. Pleasants



CS

Apple Sauce Cake

1 3/4 cups flour (sifted)	1 cup sugar
1 teaspoon soda	1 egg, well beaten
1/4 teaspoon salt	1 1/2 cups raisins
1 teaspoon cinnamon	1 cup nuts (heaping)
1/2 teaspoon cloves	1 cup very thick apple-
1/2 cup butter	sauce (hot)

Mix flour, soda, salt, cinnamon, cloves. Cream butter and sugar, add egg. Mix together, add flour alternately with hot apple sauce, raisins and nuts (which have been lightly floured). Bake in loaf pan 350 degrees for 1 hour. Don't over-cook. Keep in tight tin container for moisture.

Vera Mason (Mrs. C. B.)

Prune Cake

1 package Betty Crocker Spice Cake Mix	1 pound prunes well cooked (don't cook to pieces)
2 cups black walnuts	

Mix cake as package directs. Add prunes and nuts. Bake in loaf pan 350 for 40 minutes, ice with caromel icing, or use whipped cream over it.

Mrs. Wilson Tate
Morganton, N. C.

Banana Cake

1 1/2 cups sugar	2 cups flour (plain)
1/2 cup shortening	1 cup nuts
2 eggs	1/2 teaspoon salt
2 bananas (mashed)	1 teaspoon vanilla
4 tablespoons milk (sour)	1 teaspoon soda

Cream sugar and shortening, add eggs and milk. Beat well, add bananas; sift flour, soda, and salt, and mix well. Add vanilla and nuts. Bake about 325 one hour or until done.

Eleanor Gatling (Mrs. W. G.)

Devil's Food Cake

2 cups flour	1 teaspoon baking powder
1 cup granulated sugar	2 1/2 squares chocolate
1 cup brown sugar	1 teaspoon soda
1/2 cup butter	1/2 cup hot water
3 eggs (save out two whites for frosting)	1 cup cold coffee (strong)
	1 teaspoon vanilla
	pinch of salt

Cream butter and sifted sugar. Add egg yolks and melted chocolate. Sift flour, salt and baking powder, and add to mixture, alternating with cold coffee until well mixed. Beat well and add vanilla. Add soda dissolved in warm water. Fold in egg white stiffly beaten. Pour into well greased or wax-papered pans. Bake in 350 oven for 20 or 25 minutes, or until it ceases to sing. Makes 2 9" layers or three 8". Ice when cool.

Frosting:

2 egg whites	1 1/2 cups sugar
5 tablespoons cold water	1 1/2 teaspoons light corn syrup

Put egg whites, sugar, water and corn syrup in upper part of double boiler. Beat with rotary egg beater until thoroughly mixed. Place over rapidly boiling water. Beat constantly with rotary beater, and cook for 7 minutes, or until frosting will stand in peaks. Remove from fire, add vanilla, and beat until thick enough to spread. Makes enough frosting for two nine inch layers. For chocolate 7 minute frosting, fold 3 squares unsweetened melted chocolate in above frosting. Do not beat after adding chocolate. Cool and spread on cake.

Priscilla McBryde (Mrs. Angus M.)



Miss Mary's Pound Cake

1 pound butter	8 large eggs
1 pound flour	1 small egg
1 pound 1 1/2 ounces sugar	pinch salt

Cream butter with twice sifted flour. Beat eggs and sugar well. Add to butter mixture gradually. Beat until smooth. Bake in tube cake pan 70 minutes at 300 and for 10 minutes after cutting off oven. Cool on wire rack.

Miss Mary Radcliff

Sherry - Almond Cream Cake

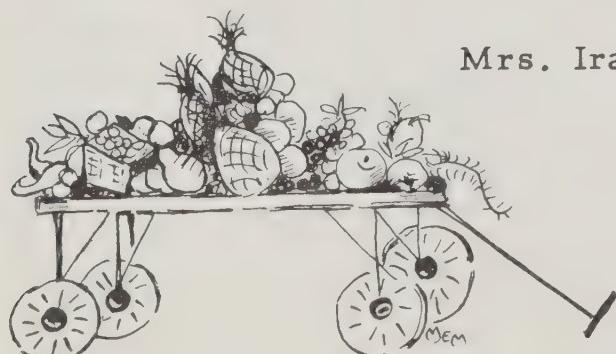
First part, Sponge Cake: 3 egg yolks beaten with 1 cup sugar, then add 2 tablespoons sweet milk. Beat whites to a froth, then mix with yolks and sugar. Add 1 cup flour and 1 teaspoon baking powder, which have been sifted together. Add 1 teaspoon vanilla. Bake at 375 for 20 minutes. When sponge cake has cooled, put in square pyrex dish, 12" long by 6 1/2" wide.

Now prepare:

4 eggs	1 pint whipping cream
6 tablespoons sugar	1/2 cup sherry to pour over
1/2 cup sherry wine	sponge cake

Put egg yolks, sugar and 1/2 cup sherry in double boiler. Stir until thick. Cool. Then fold in cream and egg whites, which have been beaten. After pouring the sherry on sponge cake, pour this mixture over cake and around sides of cake. Sprinkle 1/2 cup toasted almonds on top of cake. Then grated chocolate on top. Refrigerate until ready to serve.

Mrs. Ira Satterfield



Burnt Sugar Cake

Beat to a cream, $\frac{2}{3}$ cup butter and 1 1/2 cups sugar. Add 2 cups sifted flour, 1 cup lukewarm water, stir 5 minutes. Add 3 tablespoons burnt sugar, 1 cup more flour mixed with 2 tablespoons baking powder, 1 teaspoon vanilla. Fold in 3 egg whites, beaten stiff. Bake in layers 350 until done.

Grace Carr (Mrs. Louis)

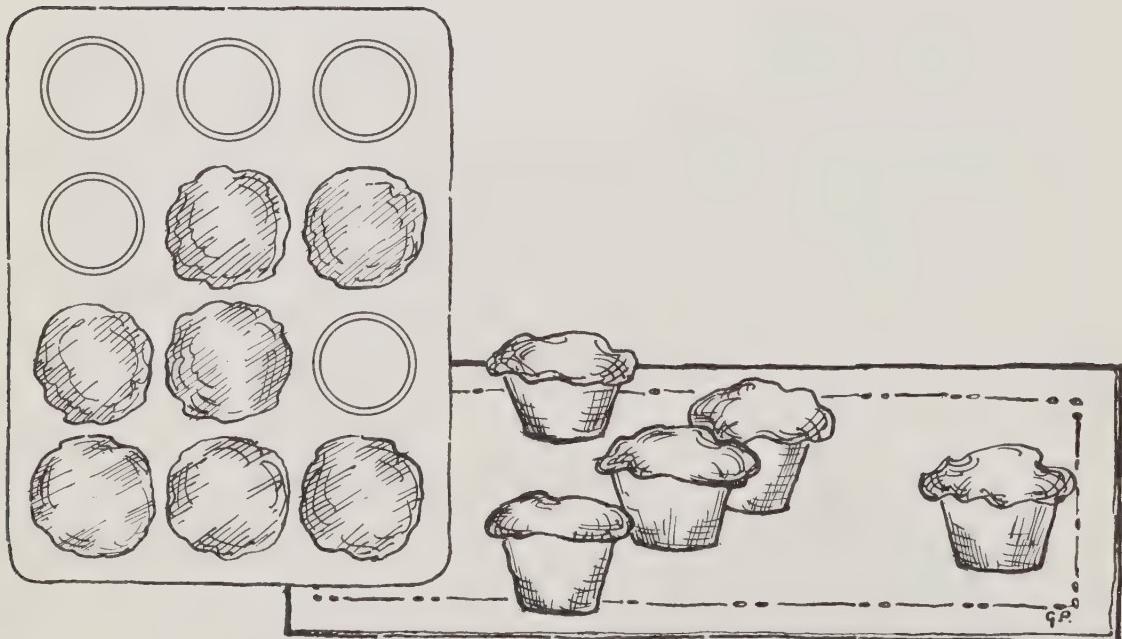
Devil's Food Cup Cakes

1/2 cup shortening

1 cup granulated sugar

Cream and add, one at a time, 2 eggs. Sift 1 1/2 cups bread flour. Add 1 teaspoon baking powder and 1 teaspoon soda. Add part of flour mixture to batter. Then add rest alternately with 1 cup sour cream. Add 2 squares melted chocolate (unsweetened), 1 teaspoon vanilla. Bake in moderate oven 350 or 375. Makes 1 dozen large cup cakes and about 2 dozen small cup cakes, or batter can be made into 2 layers.

Mrs. Haywood Taylor



Chocolate Butter Frosting

1/3 cup butter or mar-	garine	4 cups XXXX sugar
4 squares Baker's bitter	chocolate	8 tablespoons cream or canned milk
		1/2 teaspoon vanilla

Melt butter and chocolate in top of double boiler. Add sugar and cream and mix. Continue cooking in double boiler over medium heat for 15 minutes, stirring occasionally. Remove from fire and beat, preferably with an electric beater, until smooth and until it begins to thicken. Add vanilla and continue beating until right consistency to ice cake. If it becomes too hard, add a little cream. If any should be left over, store in refrigerator, add cream and heat for sauce. This amount is enough for a thick icing for two 9 inch layers.

Claudia Watkins (Mrs. W. B.)

Icing for Spice Cake

Melt 1/2 cup butter, add 1 cup brown sugar (packed). Boil over low heat 2 minutes, stirring constantly. Stir in 1/4 cup milk. Bring to boil. Cool. Gradually add 2 cups sifted 4X sugar. Beat until icing is thick enough to spread.

Mrs. Watts Carr

Mocha Frosting

1 stick butter or oleomar-	garine	about 6 tablespoons milk
Speck salt		2 teaspoon vanilla extract
4 1/2 cups sifted confec-	tioners' sugar	2 squares unsweetened choco-
		late, melted
		1/2 teaspoon instant-coffee
		powder

With electric mixer or with spoon, thoroughly mix butter with salt and 1 1/2 cup confectioners' sugar until light and fluffy. Add 2 tablespoons of the milk and mix thoroughly. Continue adding sugar and milk alternately, beating until very smooth and of spreading consistency. Add vanilla, then melted chocolate and coffee powder. Fills and frosts two 8" or 9" layers, or frosts top and sides of 9"x9"x2" cake.

Mrs. George C. Pyne, Jr. 87

Fudge Frosting (Never-Fail)

2 cups sugar	3 tablespoons butter
2 squares chocolate, melted	1 cup cream
4 tablespoons white corn syrup	pinch salt

Mix sugar and melted chocolate with the cream. Add corn syrup, salt and cook 10 minutes or till the soft ball stage. Remove from fire, add butter and vanilla. Beat until of spreading consistency.

Mrs. R. B. Cooke

Orange Icing (Quick and Easy)

Prepare all ingredients before starting.

1/3 cup whipping cream 4 tablespoons of butter

Bring above to boil and boil 1 minute.

2 cups powdered sugar, sift sugar and stir in, lower heat.
grated rind of two oranges.

Add rind and then remove from stove. Add pinch of salt, cool a little. Beat a little and spread before icing begins to get cold. If icing gets too thick to spread, put back on stove and add tablespoon of cream.

Landon Ruffin (Mrs. Julian M.)



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Pecan Cookies

2 cups brown sugar	1 scant teaspoon soda
2 sticks of butter	1 cup chopped nuts
2 eggs	1 1/2 cups of raisins
3 cups flour	cinnamon to taste

Cream butter and sugar, add beaten eggs. In a separate dish put flour, cinnamon, soda and nuts, mix well and add butter mixture, knead and form into rolls - wrapping in wax paper. Put in ice box over night. Slice and bake in a moderate oven. Do not grease pans. If sugar is moist, use more flour.

Mrs. C. B. Markham

Sand Tarts

1 1/2 pounds butter (3 cups)	Yolks of 3 eggs
(2 cups will do)	1 pound flour (4 cups)
1 pound granulated sugar	
(2 cups)	

Cream butter and sugar, add egg yolks, then the flour. Form into several rolls and leave in refrigerator over night. Slice thin, brush with white of egg. Sprinkle with sugar and cinnamon. A nut may be placed in center of each cookie. Bake at 350.

Mrs. Charles Ward

Pecan Snow Drops

Beat until creamy:

7/8 cup butter	8 tablespoons powdered sugar
Stir in and blend well:	
2 cups cake flour	2 teaspoons vanilla
1 cup ground pecans	1 tablespoon water

Chill. Shape into small balls. Bake 10-12 minutes at 400. Do not brown. Roll in sifted powdered sugar as soon as removed from pan. Makes 60 Snow Drops.

Mrs. R. B. Cooke

Party Thumb Cookies

1/2 pound butter	2 egg yolks
1/2 cup sugar	2 cups flour
pinch of salt	1/2 teaspoon almond extract

Cream together butter, sugar and salt. Add other ingredients and mix well with hand. Form into small balls and place on a greased cookie sheet. Press flat in center with thumb print. Bake at 350, until lightly browned. Fill hole in center (after baking) with jelly, drained crushed pineapple or orange marmalade.

Mrs. J. L. Frizzelle

Brown Sugar Cookies

Mix thoroughly:

1 cup brown sugar, firmly packed	1 tablespoon cream
2 tablespoons Crisco (heaping)	1 egg
	1 teaspoon vanilla

Sift together 1 cup flour, 1/2 teaspoon soda, 1 teaspoon baking powder, 1/4 teaspoon salt. Mix with above mixture. Drop from teaspoon on greased cookie sheet. Bake in 350 oven 5 to 8 minutes. Makes 3 dozen.

Mrs. Cleveland C. Kern

Ice Box Ginger Cookies

1 cup butter	2 teaspoon ginger
1/3 cup brown sugar	2 teaspoon soda
2/3 cup molasses	3 cups flour

Make into rolls. After chilling in refrigerator. Slice thin, and bake at 400 for 10 minutes.

Mrs. Charles Ward



Rocks

1 cup butter	1 cup black walnuts
1 cup sugar	Spices:
3 eggs, separated	1 1/2 teaspoons mace
2 1/4 cups bread flour	1/2 teaspoon allspice
1 teaspoon soda dissolved in 1 tablespoon hot water	1/4 teaspoon nutmeg
1 cup raisins	1/4 teaspoon cinnamon

Cream butter and sugar. Add egg yolks. Beat thoroughly. Add 2 cups flour, spices and the soda. Add nuts and raisins mixed with the remaining 1/4 cup flour. Lastly fold in stiffly beaten egg whites. Drop from teaspoon. Bake in oven 350 F.

Ann Potts (Mrs. R. H., Jr.)

Cream Cookies

1/4 pound butter	1 egg, beaten
1/2 cup sugar	1/4 cup nuts, chopped
3/4 cup flour	1/4 cup raisins, seedless
	1/2 teaspoon vanilla

Cream butter and sugar, add beaten egg, vanilla, nuts and raisins. Drop in small amounts on greased cookie sheets and bake.

Mrs. Haywood M. Taylor

Grandma's Tea Cakes

1/2 cup shortening	1 teaspoonful of baking powder
1 cup sugar	1/4 teaspoonful nutmeg
1 egg	1/2 teaspoon soda in a table- spoon of buttermilk
2 cups flour	1/2 teaspoonful of vanilla
1/2 teaspoonful of salt	

Sprinkle sugar and cinnamon on top, roll very thin, cut in any shape, and bake in quick oven.

Reba Hobgood (Mrs. Burke)

Brownies I

2 eggs	1/2 cup flour
1/4 cup butter	1 teaspoon vanilla
1 1/4 cups brown sugar (packed down)	2 squares bitter chocolate
	1/2 cup chopped nuts
	1/4 teaspoon salt

Melt chocolate and butter. Beat eggs slightly and add remaining ingredients and chocolate and butter. Cook in a slow oven at 300 for 40 minutes. Cut in squares as soon as done. A chewy brownie.

Mrs. W. N. J. Gordon

Williamsburg Pecan Cookies

1 cup chopped pecans	1 1/2 teaspoons vanilla
1 cup light brown sugar	1/8 teaspoons salt
1 egg white	1 tablespoon flour

Beat egg white until stiff, but not dry. Add sugar gradually beating until almost like seafoam. Add flour, salt and vanilla and nuts last of all. Bake in a slow oven (200-250 F.) for about 15 minutes or until very puffy and slightly browned.

Submitted by Mrs. Robert I. Bosman

Scotch Shortbread

1 cup soft butter or 2 sticks margarine	5/8 cup sugar 2 1/2 cups sifted flour
--	--

Cream butter, add sugar gradually while creaming. Stir in flour and mix thoroughly with hands. Add chopped nuts if desired. Chill 1/2 hour. Roll out to about 1/4 inch thickness. Cut with cookie cutter, or cut in strips like fingers as you please. Place on ungreased baking sheet and bake in oven 300 F. for 20 to 25 minutes.

Mrs. Daisy Snipes

Fruit Bars

2 eggs	1 cup chopped dates
3/4 cup brown sugar	1 cup chopped nuts
1/4 teaspoon salt	1/4 cup chopped citron
1 teaspoon vanilla	1/4 cup chopped cherries
1 teaspoon baking powder	

Mix sugar, eggs, salt, vanilla, baking powder, and fruit with enough flour to hold together. Put in greased square cake pan. Bake 20 minutes in 350 oven. Cut in squares and cover with confectioners sugar while still warm. About 1 1/2 dozen.

Mrs. Cleveland C. Kern

Norwegian Drop Cookies

1/3 cup butter	1/3 teaspoon cloves
2/3 cup brown sugar	1/3 teaspoon nutmeg
1 egg (beaten slightly)	1/3 teaspoon soda
2/3 cup sifted flour	1/3 cup seedless raisins
1/3 teaspoon cinnamon	1/2 cup chopped pecans

Cream butter, sugar and egg until fluffy. Sift dry ingredients together. Combine gradually with egg mixture. Add raisins and nuts. Drop by half teaspoons on greased cookie sheet. Allow space between to triple in size. Bake at 350 F. 6 or 7 minutes. Remove (while still hot) to waxed paper to cool.

Louise Powe (Mrs. E. K., Sr.)



Oatmeal Crisps

1/2 cup butter or margarine	1/2 teaspoon soda
1 cup brown sugar	1/2 teaspoon salt
1 egg	1 cup quick-cooking oats
1 teaspoon vanilla	1/2 cup broken pecans
1 cup sifted flour	1/4 cup coconut (optional)

Cream shortening and sugar. Add beaten egg and vanilla, beat until light and fluffy. Sift together flour, soda, salt and stir into creamed mixture. Add oats, nuts, coconut. Drop from a teaspoon onto a greased cookie sheet and flatten each cookie with fingers dipped lightly in water. Bake at 325 F. about 12 minutes. Makes about 50.

Claudia Watkins (Mrs. W. B.)

Date Pin Wheel Cookies

Filling: 1/2 pound pitted dates, cut fine
Cook together 5 minutes: (1/4 cup sugar
 (1/3 cup water
Remove from heat and add: (few grains salt
 1/4 cup walnuts
Cool while mixing dough.

Cream 1/2 cup butter and 1/2 cup brown sugar, 1/2 cup white sugar. Stir in 2 cups flour, 1/2 teaspoon soda, 1/4 teaspoon salt. Sifted together. Chill dough 1/2 hour if possible, then roll out 1/4" thick on floured board. Spread date mixture over dough and roll up like jelly roll. Wrap in wax paper. Chill over night. Slice thin. Bake on greased sheet at 350 till lightly browned.

Glenna Simmons (Mrs. E. C.)



Chinese Chews

2 eggs	1 cup chopped pecans
1 cup sugar	3/4 cup flour
1 cup chopped dates or raisins	1 teaspoon baking powder
	1/4 teaspoon salt

Beat eggs. Add sugar. Mix well. Add nuts and dates. Sift over mixture flour, baking powder, salt. After well mixed, spread in well-greased and floured pan about 1/2" thick or less. Bake in slow oven or about 350 F. until done. Cut in squares while hot. Dust with powdered sugar if desired. These are very tasty and make a hit with all.

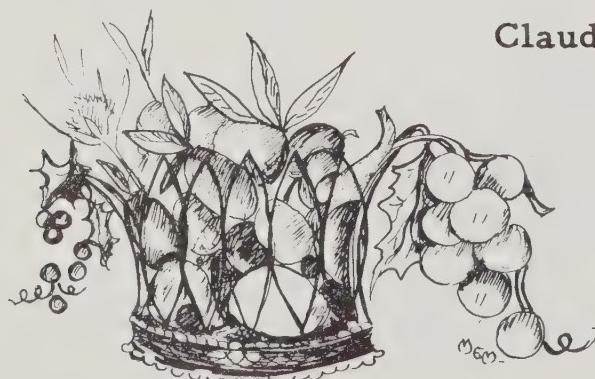
Mrs. G. Brown Bailey
(A life long member of St.
Philips.) Moved to Miami,
Florida in 1952.

Drop Cookies

2/3 cup shortening (half butter or margarine)	1/4 teaspoon salt
1 1/3 cups sugar	1/8 teaspoon cinnamon
1 egg	1/8 teaspoon nutmeg
1/4 cup milk	1/2 teaspoon vanilla
2 1/4 cups flour	1/2 cup raisins
2 1/4 teaspoons baking powder	1/2 cup broken pecans

Cream shortening and sugar. Add beaten eggs and mix well. Add milk and vanilla, then dry ingredients which have been sifted together. Drop with a teaspoon onto a greased baking sheet. Cook at 400 F. for 8 or 10 minutes. This is my children's favorite cookie.

Claudia Watkins (Mrs. W. B.)



Luscious Squares

Cream together 1/4 pound butter, 1 cup flour, 2 tablespoons sugar and spread in a 8 x 10 inch pan. Bake at 375 F. about 10 minutes.

Beat 2 eggs, add 1 1/2 cups brown sugar, 2 tablespoons flour, 1 cup chopped pecans. Spread over baked mixture. Bake 20 to 25 minutes at 375 F. (top browns first). Let stand until cold. Make icing of 1 1/2 cups confectioners sugar, 1 tablespoon butter (melted), 2 tablespoons milk. Spread over cake mixture and let set. Cut in small squares. This is at its best on the day it is baked.

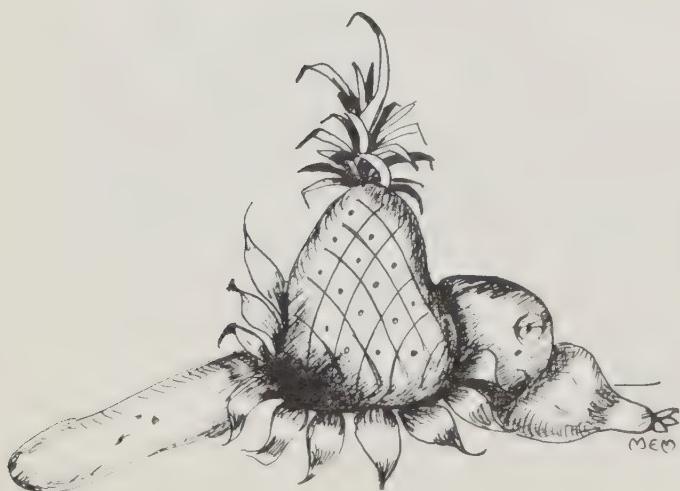
Mrs. W. N. J. Gordon

Date Bars

Beat until soft 1/2 cup butter. Cream in 1 cup sugar. Blend until it is very light, then add 3 eggs beaten well. Add about 2 cups chopped dates and 1 cup broken nut meats (optional). Sift before measuring 1 scant cup bread flour. Resift with 1 teaspoon baking powder and 1/8 teaspoon salt. Add the sifted ingredients to the egg mixture with 1 teaspoon vanilla. Beat the batter until ingredients are well blended. Pour it into a 9x13 inch pan lined with wax paper. Bake it in an oven 325 for about 25 minutes. When the cake is cool, cut it into bars. Roll them in confectioner's sugar.

This is Lucinda Lilly's recipe. Lucinda is my cook and a very good one.

Submitted by Mrs. W. P. Biggers



Brownies II

2 cups sugar	1/4 teaspoon salt
1 cup flour	1 cup nuts
1 cup butter	2 1/2 bars Baker's chocolate
2 eggs	2 squares
	season with vanilla

Melt butter and chocolate in double boiler. Beat eggs, add sugar gradually. Mix with chocolate, add flour and salt, then nuts. Bake in slow oven for 30 minutes. Cut in squares.

Mary Michie

Date Chews

1 - 7 1/4 ounce package dates	1 - 4 ounce can moist cocoanut
1 cup walnut or pecan meats, chopped fine	1/2 cup brown sugar, firmly packed
	1 egg
	pinch of salt

Put dates through food chopper. Beat egg and add brown sugar, nuts, dates and half a can of cocoanut. Mix well by squeezing through your hands. Shape into two inch-long finger shaped pieces and roll in remaining 1/2 can cocoanut. Bake on a greased cookie sheet 350 about 20 minutes. These keep well in a tin box.

Claudia Watkins (Mrs. W. B.)

Chocolate Crunch Cookies

3 egg whites beaten stiff	1/2 cup chocolate bits
1 cup sugar	1/2 cups chopped nuts
1/2 teaspoon vanilla	3 cups corn flakes

Add sugar slowly to the stiffly beaten egg whites. Mix in other ingredients. Drop by spoonfuls on well-greased cookie sheet. Bake 15-20 minutes at 350. Makes 18 cookies.

Mrs. R. B. Cooke

Knöckbröd

Mix together the following:

3 cups flour	1 teaspoon salt
1 teaspoon soda	1/2 cup sugar
2 cups oatmeal	1/2 cup lard

1 cup butter milk

Divide into 9 parts and roll out, very thin. Place on cookie sheet and bake at 350 until brown.

Grace Carr (Mrs. Louis)

Nut Bars

2 cups brown sugar	pinch salt
2 eggs	1 cup flour
1 stick butter	1 cup pecan nuts, broken fine

Melt butter, pour over sugar 'til smooth. Add eggs one at a time. Add nuts and flour. Cook in slow oven (350) about 35 minutes. Cut in squares and roll in powdered sugar. This was given to me by a Mrs. Alexander whose husband was stationed at Butner.

Submitted by Mrs. J. C. Michie, Jr.

Praline Cookies

1/2 cup butter	1 1/2 cups flour (all purpose)
1 1/2 cups brown sugar	1 teaspoon vanilla
1 egg	1 cup pecans

Cream butter, add sugar and cream thoroughly. Add egg and beat until fluffy. Add flour, vanilla and nuts, (chopped). Mix well. Shape in balls size of hickory nut. Place on greased cookie sheets, flatten out to 1/2 " thick. Bake 375, 12 minutes, or until browned. Makes 3 dozen cookies.

Mrs. D. C. Mitchell

Pies

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French Silk Chocolate Pie Filling

Cream 1/2 cup butter, add gradually 3/4 cup sugar, cream well. Blend in 1 square (1 ounce) chocolate (melted and cooled) and 1 teaspoon vanilla. Add 2 eggs, one at a time, beating 5 minutes after each addition (medium speed electric mixer). Turn into baked pie shell. Chill 1 to 2 hours. Top with whipped cream and walnuts if desired. 6 servings. Delicious!

Mrs. Barnes Woodhall

Angel Pie

4 egg whites, beaten stiff	1/2 teaspoon vinegar
1 1/3 cup sugar, add gradu-	1/4 teaspoon salt
ally and continue beating	1/2 teaspoon vanilla
	1/4 teaspoon almond extract
	(optional)

Bake slowly in moderate oven about 1/2 hour in a layer cake pan, on heavy paper. Turn out on cake plate, remove paper. Allow it to cool. Spread with 1 pint heavy cream, unsweetened and beaten rather stiff. Sprinkle with grated bitter chocolate. Let stand in refrigerator for at least 4 hours. If meringue seems to fall a little as it cools, do not be alarmed. It will be tender and light after the cream stands on it.

Mrs. W. Wesley Woodley, Jr.

Apple Crumb Pie

Peel and slice 4 apples in pie pan as for ordinary pie. Sprinkle over whole 1/2 cup sugar and dot well with margarine or butter. Sprinkle with cinnamon and nutmeg, and 4 tablespoons water. Now in mixing bowl cream (stick of margarine and 1/2 cup sugar), add 1 cup sifted flour. Cover entire pie with this. Pat mixture out with hands as you will not be able to roll it out. Bake in 375 oven about 30 minutes until apples are done.

Serve warm with ice cream.

Dottie Werk (Mrs. Emile, Jr.)

Chess Pies

1 cup butter	yolks of 8 eggs
2 cups sugar	juice of one lemon
	1 heaping teaspoon flour

Cream butter and sugar. Add eggs, flour, and lemon juice. Bake in small pastries in moderate oven.

Mrs. E. O'H Mason

Chess Pie

2 eggs	2 tablespoons milk
3/4 cup sugar	2 tablespoons butter, melted
2 teaspoons vanilla	dash of salt

Mix and put in unbaked pie shell. Bake at 350 about 45 minutes.

Lib Steel (Mrs. C. L.)

Pecan Pie

3 eggs	pinch salt
1 cup brown sugar	juice of 1/2 lemon or
1 cup Karo syrup	1 teaspoon vanilla
1 cup pecans	2 tablespoons butter

Beat eggs and add other ingredients. Bake in 9 inch pie pan lined with your favorite pastry 10 minutes at 450, reduce heat and bake for about 30 minutes at 350.

Essie C. Bost (Mrs. Sidney S.)



Angel Food Pie

4 1/2 tablespoons corn starch	1 square bitter chocolate, shaved
3/4 cup sugar	3 tablespoons sugar
1 1/2 cups boiling water	1 1/2 teaspoons vanilla
3/8 teaspoon salt	1 - 9" baked pastry shell
3 egg whites	1/2 pint cream (whipped)
	1/2 cup black walnuts

Mix corn starch and sugar in top of double boiler, add boiling water, stirring constantly. Cook until thick and clear (10-12 minutes) Add salt to egg whites and beat until stiff. Add 3 tablespoons sugar gradually, add vanilla. Pour hot mixture over egg whites, beating constantly. Cool slightly and fill pastry shell. Sprinkle nuts over this mixture, then cover top with whipped cream, then sprinkle chocolate over top of cream. Let cool before serving.
Serves 8.

Mrs. Wilson Tate
Morganton, N. C.

Individual Molasses Pies

4 eggs	1/3 cup Grandma's molasses
2/3 cup sugar	1/3 cup white Karo
1/4 teaspoon salt	1 stick margarine
1/2 cup milk	1 cup broken pecans

Beat eggs, add sugar, salt, milk, molasses, Karo and melted margarine. Beat well with a rotary beater.

Make twelve pie shells, four inches across. If packaged mix is used, one box will make exactly twelve shells. Cook these at 400 degrees five minutes. Fill each shell with about 1/4 cup (or a little less) of the molasses mixture. Put nuts on top. Cook at 375 degrees about thirty minutes.

A maid of my Mother's made Molasses Pies. She had no written recipe, but wrote down the way she made them for me. I made some changes and have made these for the Church picnic several times. They go fast!

Claudia Watkins (Mrs. W. B.)

No Ordinary Chocolate Pie

Meringue crust: Beat 4 egg whites stiffly, add 1/4 teaspoon cream tarter and add 1 cup sifted sugar slowly. To this may be added 1/2 cup chopped pecans but it is optional. Bake 1 hour in greased tin at 275.

Filling: Melt in top of double boiler 1 package semi-sweet chocolate dots. Beat into the chocolate one at a time 6 egg yolks (4 of these from the whites for your meringue shell). Beat separately 2 egg whites. Beat separately 1/2 pint whipping cream. Fold these mixtures together; do not beat and pour into cooled meringue shell. Top with 1/2 cup whipped cream and shaved chocolate. Store in refrigerator until serving time.

Mrs. Joseph B. Parker, Jr.

Lemon Pie

Mix together:

1 cup sugar

1/3 cup cornstarch

Add: 2 cups hot water and

cook in double boiler for

about 15 minutes, until clear

Add: 1/3 cup lemon juice and lemon rind.

Beat yolks of 2 eggs and add a little of the hot mixture to them. Stir into double boiler for about 2 minutes. Add 1 tablespoons butter and cool. Turn into a 9 inch baked pie shell and top with meringue and bake in slow oven for 15 to 20 minutes. Cool slowly.

Meringue: Beat 2 egg whites until foamy. Slowly add 4 tablespoons sugar while beating. Beat until it holds shape. Add 1/2 teaspoon of vanilla. Spread over filled pie shell and cook as directed.

Mrs. Richard L. Watson, Jr.



Real English Mince Pie

We have had this many times since we came to America. Go to the market about a week before Thanksgiving Day. Buy a whole kidney fat, that is the fat around the kidney, not the meat. When it dries out, you can pull the thin paper looking skin off; break into pieces, chop and chop until fine, on a chopping board. Now fix 4 pounds of currants, but don't wash, break loose to mix, 4 pounds brown sugar, 1 pound of candy peel, the chopped suet and 1 peck of nice apples, peeled and quartered, then cut into about seven pieces. Mix all this well with hands on a large table. Pack into a stone jar with spoon and hands, push down well. Pour 1/2 cup of whiskey on top and tie a clean cloth over it. This makes a good pie for Thanksgiving Day. This is the real mince meat with no meat whatever, the same you would get at the Queen's home--Windsor Castle--at Christmastime in England.

Mrs. Frances Burcham Crain

Caramel Pie - Eastern Carolina

1 cup butter	1 cup sugar
1 cup damson preserves	5 eggs

Beat butter, yolks of eggs and sugar together. Beat whites of eggs, add preserves, then mix well. This makes two pies. Serve with whipped cream.

Mrs. Eva O'H. Mason

Peach Pie

Put crust in bottom of pie plate. Mix 1 cup sugar and 3 heaping tablespoons flour. Sprinkle a third of this on the crust, put in cut up peaches, sprinkle rest of the flour, sugar mixture on top of the fruit.

Put 1/2 egg in a measuring cup, fill cup to 3/4 full with thin cream. Beat and pour over fruit. Bake in slow oven 300 to 350 about 1 hour.

Mrs. Clarence Gohdes

Chocolate Chiffon Pie

1 cup evaporated milk
1/2 cup water
3 egg yolks
1/2 cup granulated sugar
1/4 teaspoon nutmeg
1/2 teaspoon vanilla

1 cup sweetened whipped cream
3 egg whites, beaten stiff
1/8 teaspoon salt
1 tablespoon gelatine
3 tablespoon cold water
1/4 cup grated unsweetened chocolate

Heat milk with 1/2 cup water in double boiler with nutmeg. Beat egg yolks with sugar and salt until very light. Pour hot milk over egg mixture, return to double boiler, cook until a consistency of thick cream. Remove from heat, add gelatine, which has been soaking 5 minutes in cold water, add vanilla and cool. When cool and ready to set, beat with dover egg beater, then fold in the stiffly beaten whites. Allow to set in Frigidaire until firm. Make a rich pie crust, cool, then put the mixture into the crust. Cover with sweetened whipped cream. Cover top with grated chocolate.

Mrs. Frank Webb

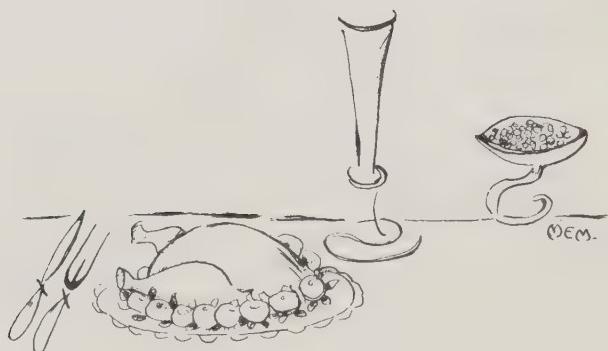
Apple Pie

3 large apples, cut fine
1 cup sugar

1 lemon sliced paper thin
2 eggs
1/2 cup butter

Cream butter, eggs and sugar together. Line pie plate with pastry. Put in apples and pour creamed mixture over this. Put lemon slices over this and add top pie crust. Bake as usual. Makes 2 small or 1 large pie.

Nancy Woodley (Mrs. W. Wesley)



Tyler Pie

A Pre-Civil War recipe, rich but delicious

4 eggs beaten well
3 cups sugar
1 cup milk

4 tablespoons sifted flour
1 cup butter, creamed
1 teaspoon vanilla
1/2 teaspoon salt

Enough filling for three pies.

Ann Potts (Mrs. R. H.)

Cream Pumpkin Pie

1 1/2 cups of cooked or
canned pumpkin
2 1/3 cups brown sugar
1/2 teaspoon salt
1 1/2 tablespoons flour
1 cup of milk
2 eggs
2 cups sweetened whipped
cream

(I use pumpkin spice, which
includes all the 5 following
spices)
1/4 teaspoon nutmeg
1/4 teaspoon cloves
1/4 teaspoon cinnamon
1/4 teaspoon ginger
1/4 teaspoon mace

Mix sugar, flour, spices and pumpkin, eggs (beaten lightly), and milk. Place in double boiler and cook until thick. Allow to cool and pour into baked crust. Top with sweetened whipped cream, with sugar (powdered) on top and sprinkle lightly with cinnamon.

Mrs. Burke Hobgood



Black and White Refrigerator Pie

Crust:

1 1/2 cups chocolate wafer crumbs	1/3 cup melted butter
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Mix and press into 9 inch pie plate.

Filling:

1 1/2 cups scalded milk	1 envelope unflavored gelatin
3 beaten egg yolks	1/4 cup cold water
1/2 cup sugar	3 stiffly beaten egg whites

Cook milk, egg yolks, sugar over water until mixture coats spoon. Add gelatin (which has been softened in the 1/4 cup cold water). Fold in beaten egg whites and 1 teaspoon vanilla. Chill.

Topping:

1 cup cream whipped to which you add 1 teaspoon rum. Top pie and cover with grated bitter chocolate.

Mrs. E. Page Yarbrough, Jr.

Old Fashioned Brown Sugar Pie

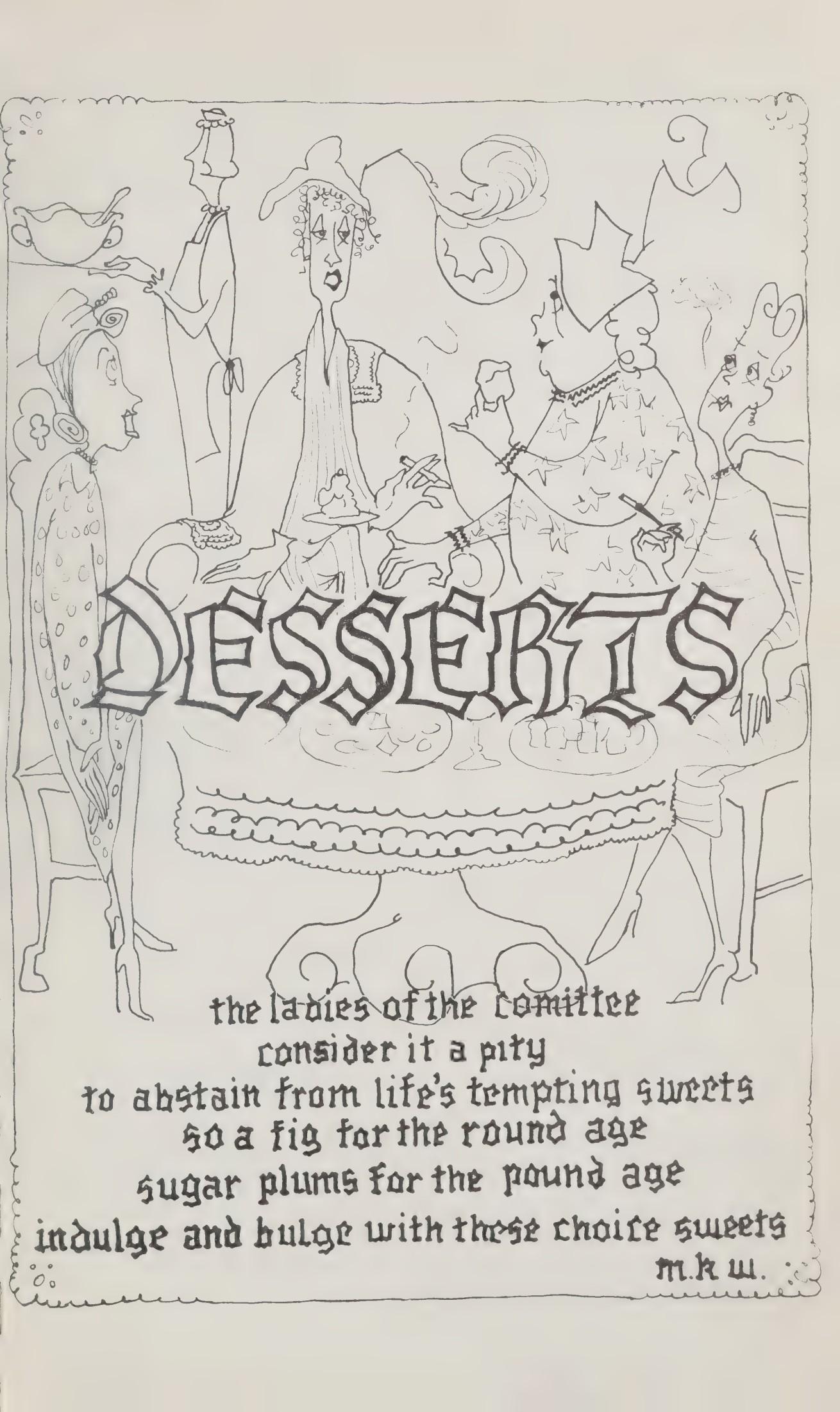
For those who like their calories only slightly diluted.

1 1/2 cups brown sugar (or 1 cup brown, 1/2 cup white)	1/2 pint milk
1 rounded tablespoon flour	1 rounded tablespoon butter (melted)
2 eggs	vanilla

Mix sugar and flour; stir in small amount of milk, then add eggs. Stir in remaining milk, vanilla, and melted butter. (Note: If you take chill off milk, ingredients blend better.) Put in unbaked pie shell and bake in moderate oven until done (30-45 minutes). Pecans may be added.

Note: This makes a small pie. I suggest you use a recipe and a half to really fill your pie shell properly and if you have a larger pie pan or pyrex.

Mrs. L. Bartine Sherman



DESSERTS

the ladies of the committee

consider it a pity

to abstain from life's tempting sweets

so a fig for the round age

sugar plums for the pound age

indulge and bulge with these choice sweets

m.k.w.

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Blueberry Pudding

Grease individual pyrex dishes or molds with a little butter, line with thin slices of bread with crusts removed. Bring blueberries (1 pint) to boil adding 1 cup sugar and 1 tablespoon lemon juice, and a pinch of cinnamon. Cook one or two minutes, pour into molds, put one little square of bread on top and slip into the icebox. To serve, turn out and pour light cream over them, or whip the cream and sprinkle it with pistachio nuts.

Mrs. Frank MacManus
Pelham Manor, N. Y.

Cherry Torte

1 1/4 cups sugar	1/2 cup chopped nuts
1 cup flour	1 tablespoonful melted butter
1 teaspoon soda	2 cups sour cherries (pie
1 teaspoon cinnamon	cherries - 1 can)
1 egg well beaten	pinch of salt

Drain the cherries, reserving the juice for the sauce. Add to cake mixture and bake in greased pan (about 8x8) about 45 minutes at 350. Cut in squares and pour some of the sauce over each, adding whipped cream if desired.

Sauce:

1 cup cherry juice (if there is not this much in the can, add a little water or orange juice)	1/2 cup sugar
	1 tablespoon corn starch or flour
	1 tablespoon melted butter
	1/2 teaspoon salt

Cook until thick.

Esther C. Bost

Plum Kuchen

First layer: 1/4 cup butter, 1 cup flour, 1 tablespoon sugar, 1 egg yolk. Mix together and press into 10x10 pan or pie pan.

Second layer: beat 1 egg white, add 4 tablespoons almond paste (Holiday Macaroon Mix). Add almond extract if flavor not strong enough.

Third layer: 1 large can fresh prunes or plum halves (approximately 18 whole fresh plums), skin side up. Sprinkle 1/2 cup brown sugar on top. 350 oven 3/4 hour.

Mrs. Edward C. Simmons 111

Oranges Jubilee - Chafing Dish Dessert

3/4 cup fresh orange juice	1 cup water 3/4 cup sugar
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Combine above. Bring to boil, simmer 5 minutes. Mix 1/4 cup juice and 1 1/2 tablespoon cornstarch to a smooth paste. Add to hot mixture, stirring constantly. Cook until thickened and glossy, about 10 minutes, stirring occasionally. Section 6 oranges, place in chafing dish and cover with syrup. Sprinkle with 1/2 cup toasted slivered almonds. Add orange slices for eye appeal. Heat, add 1/2 cup brandy. Ignite, if desired. Yield 4 to 6 portions.

Mrs. Cleveland C. Kern

Lemon Torte

I Crust: Make a meringue of 4 egg whites, beaten with a pinch of salt until frothy; add slowly 1 teaspoon cream of tartar and 1 cup of sugar. Beat until stiff and glossy. Spread in pyrex pie pan which has been greased with butter and bake at 275 for 1 hour. Cool.

II Filling: Beat 3 egg yolks until light. Add 1/2 cup sugar gradually, 3 tablespoons lemon juice, 1/2 teaspoon grated lemon rind, 1/4 teaspoon salt. Cook in top of double boiler until thick, stirring constantly.

III Topping: Beat 1/2 pint cream until stiff. Spread 1/2 of it on crust (No. I). Spread filling (No. II) on this then spread rest of whipped cream on top. Scrape about 6 almonds over top of pie and leave in the refrigerator over night.

Martha Harrison (Mrs. W. M.)

Lu's Chocolate Dessert

Mix together and pour into buttered pan:

1 cup sugar	slight pinch salt
1/2 cup unsifted flour	2 unbeaten eggs
6 heaping tablespoons cocoa	1/2 cup melted butter

Bake in slow oven (275-300) for approximately 30 to 45 minutes or until batter is no longer liquid but not quite dry. The secret of this is to let it be slightly underdone. Serve piping hot with vanilla ice cream or whipped cream over it.

Lemon Cake Top Pudding

3 tablespoons butter	4 egg whites
1 cup sugar	2 teaspoons grated lemon rind
4 egg yolks	2/3 cup slivered almonds
1/3 cup fresh lemon juice	1 cup milk
	1/4 teaspoon salt

Cream butter, add sugar gradually, and cream together until light and fluffy. Add egg yolks and beat well. Add flour, lemon juice, rind, salt and mix well. Stir in milk. Blend in 1/4 cup almonds. Beat egg whites until stiff, fold into mixture. Pour into loaf baking dish, 9 x 5 inches. Set in pan of hot water and bake in slow oven 325 F 40 minutes. Remove from oven and sprinkle with remaining almonds. Turn thermostat to 350 and bake until brown, about 10 minutes. Serve either warm or chilled. Makes 8 servings.

Mrs. C. B. Markham

Pineapple Tortoni

1 pound crushed vanilla wafers	1 cup heavy cream
	1/2 cup butter
1 large can crushed pineapple	2 cups powdered sugar
	2 eggs

Spread 1/2 the vanilla wafer crumbs over bottom of an 8"x8"x2" pan. Mix powdered sugar, butter and beaten egg yolks. Then fold in beaten egg whites and spread this mixture over crumbs. Mix whipped cream and drained pineapple. (Be sure pineapple is well drained or tortoni will be watery). Spread the whipped cream and pineapple over the first mixture and top with rest of crumbs, patting down gently. Chill thoroughly (at least 12 hours). This tortoni keeps a week.

Mrs. Milton Hogan, Jr.

Coeur A La Creme

1/2 pound cream cheese	dash paprika
1/2 pint heavy cream	pinch salt
1 tablespoon confectioner's sugar	rich fruit preserves or fresh strawberries and cream

Blend cheese, cream, sugar, paprika and salt together thoroughly but lightly. Dampen a piece of cheese cloth and spread as smoothly as possible in heart-shaped basket or mold. Pack cheese mixture in this and chill in refrigerator for several hours. Unmold the coeur on a wreath of shiny green leaves, and remove cloth. Serve with rich preserves or fresh strawberries.

Virginia Warner (Mrs. B. W.)

Caramel Bavarian Ice Box Cake

1 large angel food cake. Hollow out a large angel cake, leaving a one inch wall. Fill with the following mixture:

1 tablespoon Knox gelatin	1/8 teaspoon salt
2 cups milk	3/4 teaspoon vanilla
1/2 cup sugar	1 cup whipping cream
4 egg yolks	whipping cream for icing cake

Dissolve 1 tablespoon Knox gelatin in 1/4 cup cold milk. Scald remaining 1 3/4 cups milk in top of double boiler. In separate pan caramelize 1/2 cup sugar and add slowly to scalded milk, stirring until sugar is dissolved. Beat egg yolks slightly, add salt and 1 tablespoon sugar. Gradually pour scalded milk mixture over egg yolks and return to double boiler. Cook until it coats a spoon. Remove from fire, add salt, gelatin, vanilla. Chill. Fold in cream, whipped. When thick, pour in cake shell and leave overnight. Before serving ice with whipped cream. Serves 12 or 15.

Mildred Glenn (Mrs. P. W.)

Mint Ice Cream

Dissolve 1/2 pound pure mint stick candy in 1 pint cream. Whip another pint cream and also whites of 3 eggs, mix well and freeze.

This is delicious served in meringue shells.

Miss Florrie Jones

Apple Ozark Pudding

1 egg	1/3 cup sifted flour
3/4 cup sugar	1 chopped apple
1 1/4 teaspoon baking powder	1/2 cup chopped pecans
1/8 teaspoon salt	1 teaspoon vanilla

Beat egg well, add sugar and beat until creamy. Add flour, salt, baking powder sifted together. Mix well and add vanilla, nuts and apples. Bake in a greased oblong pyrex dish 6 x 10 inches at 350 F. for thirty minutes. Serves 6. Serve with whipped cream. This is a favorite of all my guests.

Mrs. Frank D. Bozarth

Chocolate Souffle

3 tablespoon flour	2 squares Baker's chocolate
1 1/2 cups sugar	1 teaspoon vanilla
1 cup milk	3 eggs (separated)
1/4 teaspoon salt	

Mix flour, sugar, salt, milk and chocolate (cut in small pieces). Put in top of double boiler. Cook until thick. Add beaten egg yolks and cook over low heat for 1 or 2 minutes. Then add egg whites, stiffly beaten. Pour in slightly greased medium-sized pyrex dish. Put dish in pan of water and cook about 30 or 40 minutes in 350 oven. Serve hot with plain whipped cream.

Eleanor Griswold (Mrs. J. B.)

Two Layer Icebox Dessert

36 graham crackers	1 cup pecans - chopped
1 cup crushed pineapple	2 boxes raspberry jello
1/2 cup butter	2 eggs
2 cups sugar	

Cream sugar and butter, add eggs and beat well; add crushed pineapple and chopped nuts. Put layer of graham cracker in pan, then layer of the filling. Repeat until used up, ending with crackers. Let stand over night if possible. Next day pour jello (half congealed) on top. Set in refrigerator until firm. Serve with whipped cream on top. Makes a delicious after dinner dessert. Serves 16.

Miss Florrie Jones

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Roll Graham Cracker

1/2 pound marshmallows	2/3 cup diced dates
2 tablespoons sugar	2 1/2 cups crumbled graham
1 cup light cream	crackers
1/2 cup nuts	1 teaspoon grated orange rind.

Cut marshmallows into quarters, add sugar, pour cream over, let stand 10 minutes. Then combine with rest of ingredients, reserving about 1/3 of the crumbled crackers. Knead thoroughly, turn on to a sheet of heavy waxed paper sprinkled with the remaining crumbs, and shape into a roll. Wrap firmly in the paper, place in refrigerator for at least 24 hours before using. Serve with whipped cream with a green or red maraschino cherry. 8 servings.

Mrs. W. B. Leftwich

Date Pudding

1 cup nuts	2 eggs
1 cup dates	1 tablespoon flour
1/2 cup sugar	1 teaspoon baking powder

Beat eggs together until light. Add sugar, baking powder and a pinch of salt. Fold in nuts and dates--slightly floured. Add a little cream if too stiff. Bake in slow oven about 25 minutes at 300. Serve when cold with whipped cream.

Mrs. W. W. Woodley, Jr.

Sweet Potato Pudding

3 eggs beaten lightly	1/2 cup butter (can do with less)
1 1/2 cups sugar	1 cup sweet milk
1 cup grated potatoes	

Season with nutmeg and vanilla. Bake about an hour in moderate oven. Old Family recipe.

Mrs. B. W. Roberts

Lemon Ice Cream --For Hand Freezer

2 1/2 pints milk	1 quart sugar
2 1/2 pints cream	6 lemons

Grate rind of two lemons. Add juice of all six. Combine with sugar and let stand one hour in refrigerator. With cream and milk packed in freezer, add lemon mixture at last minute. Freeze very rapidly. Makes six quarts.

Ann Potts (Mrs. R. H.)

Scuppernong Wine Jelly

1 envelope Knox plain gelatin	1/2 cup sugar
tin	1/4 cup orange juice
1/4 cup cold water	1 tablespoon lemon juice
1/2 cup boiling water	3/4 cup scuppernong wine
1/4 teaspoon salt	

Soften gelatin in cold water, dissolve in boiling water. Add sugar and salt. Cool, add orange juice, lemon juice, wine. Makes 1 pint. Serve with whipped cream.

Ruth Scales (Mrs. John M.)
Rockingham, N. C.

Bird's Nest Pudding

Six large apples (core and peel). Place in baking dish and fill half full of water. When half done, drain off water and fill holes with sugar. Make batter of bread crumbs (about one pint), 1/2 cup sugar and 3 eggs. Beat well. Add 1 tablespoon butter and 1 pint milk. Pour this batter over the apples in baking dish and cook in moderate oven until custard is done. Serve with whipped cream.

Mrs. E. O'H. Mason

Velvet Custard (Pressure Cooked)

Beat 3 eggs with 1/4 cup sugar, pinch salt. (Don't over beat). Scald 2 cups milk and pour slowly into egg mixture. Add 1 teaspoon vanilla. Pour into oiled coffee can (or small mold or bowl), cover top with aluminum foil and place on trivet of pressure cooker which contains 1/2 cup water. Seal pressure cooker. Bring to 15 pounds and cook 2 minutes. Remove from heat and permit pressure to drop slowly. Remove mold and chill thoroughly. Unmold. Nice with a thin caramel sauce. (This custard unmolds well). Note: This makes a fine textured custard. When you have made it once or twice you can do it all in 5 minutes.

Mrs. Allan M. Cartter

Grapefruit Supreme

grapefruit segments (allow 1 grapefruit for 2 persons)	brown sugar
	green or white grapes
	Creme de Menthe

Melt brown sugar with juice of fruit. Pour this over cold grapefruit and grapes, and cover with cold Creme de Menthe. Serve in large bowl or in individual glass dishes, because the color is so pretty.

Mrs. Joseph B. Parker, Jr.

Fruit Cobbler

1/2 cup sugar	2 tablespoons melted butter
1/2 cup sweet milk	2 tablespoons flour
	2 teaspoons baking powder

Mix together and pour into a greased baking dish. Arrange 2 cups fruit over batter (I use peaches). Mix well 1/2 cup sugar and 1 1/2 cup water or fruit juice. Pour this over fruit and batter, bake at 350 for 45 to 60 minutes. Batter will rise and form crust.

Mrs. G. T. Brannon, Sr.



Oriental Sauce

To be served on vanilla ice cream.

1 glass of currant jelly beaten soft	grated meat of one large orange, or two small ones
1/2 pint whipped cream	add a few drops of lemon or lime juice to the strawber-
1 quart strawberries chop- ped and sweetened to taste with powdered sugar	ries

Have all ingredients ready and chilled thoroughly and blend them together just before sending to table. Serve separately from the ice cream.

Submitted by Mrs. Lillie A. Sutton

Hot Chocolate Sauce

2 squares unsweetened chocolate	1/2 cup sugar cream
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Melt chocolate in top of double boiler. Add sugar (more than one half cup to taste) slowly stirring it in. Mix well. This will be very thick and sugary looking. Add cream, 1 tablespoon at a time (whipping cream preferred) until mixture is smooth and of the desired consistency. This will keep, when reheating add a tablespoon cream to smooth out. Do not let water boil too vigorously.

Julie Holt (Mrs. W. C.)
Chapel Hill, N. C.

Hot Thick Chocolate Sauce

Combine 1/2 pound marshmallows (cut in halves) and 1/2 cup evaporated milk in top of double boiler. Cook over boiling water until marshmallows melt, stirring occasionally. Add 3 squares (3 ounces) unsweetened chocolate, cut in small pieces. Stir until chocolate melts and sauce is smooth. Add 1/8 teaspoon salt and 1 teaspoon vanilla. Remove from heat and serve hot over ice cream. Makes 1 - 1/2 cups. May be stored in refrigerator and reheated over boiling water. Note: This makes a very strong chocolate flavor. It may be made with 2 squares if desired. This sauce stays smooth.

Louise Powe (Mrs. E. K., Sr.)
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Wine Sauce

3 egg whites	1/2 cup boiling water
1/4 cup sugar	1/2 cup Sherry wine
	1/4 teaspoon salt

Beat egg whites till stiff, gradually adding sugar. Pour boiling water over this slowly, then sherry. This was given to me when I was first married and is very good.

Mrs. J. B. Griswold

Caramel Sauce

Put into a sauce pan 2 cups (packed) or 1 small box brown sugar, 1/2 cup dark Karo, and large chunk of butter, and stir until melted over fire. Add 1/2 pint thick cream, pinch of salt, (vanilla optional). Let boil hard for 3 minutes. Sauce will be thin until cool. Make in advance.

Mrs. Charles Ward

Sherry Dressing (Cooked)

1 egg, beaten	2 teaspoon butter
2 tablespoon sugar	1/4 cup orange juice
1/4 cup sherry	2 tablespoon lemon juice
1/8 teaspoon salt	1/4 cup heavy cream

Combine all ingredients (except cream) in the top of a double boiler. Cook over boiling water until slightly thickened, stirring constantly. Chill. When time to serve fold in the whipped cream. Serve with fruit salad.

Submitted by Mrs. J. L. Frizzelle



Plantation Pralines

2 cups granulated sugar	2 tablespoons butter
1 teaspoon baking soda	2 1/3 cups pecan halves
1 cup butter milk	2/3 cup perfect pecan halves
1 teaspoon mustard seed	pinch salt

Combine first four ingredients in large kettle. Cook over high heat, 5 minutes, or to 210 F. Be sure to stir frequently and scrape bottom of kettle. Add butter and 2 1/3 cups pecans. Cook, stirring constantly, and scraping bottom and sides till a little mixture in cold water forms very soft ball, (about 5 minutes or 230). Remove from heat. Stand by while mixture cools slightly--a minute or two-- then with spoon beat until thickened and creamy. Immediately drop by tablespoonful on to wax paper or aluminum foil. Dot with 2/3 cup pecans. Makes 7 large ones.

Grace Carr (Mrs. Louis)

Sugared Almonds

1/2 pound almonds, blanched	1/2 teaspoon cinnamon
1 cup sugar	1 teaspoon vanilla 1/2 cup water

Cook sugar and water 5 minutes in heavy iron frying pan. Add nuts and cook, stirring until syrup begins to look white and slightly sugared. Add flavorings and set pan aside for 10 minutes. Set over very low heat and stir constantly until sugar starts to melt. Pour on a cake cooler over wax paper. Dry.

Mrs. Clarence Gohdes

Mints

3 cups sugar	1 stick of margarine or butter
1 cup cold water	a few drops of oil of peppermint

Mix sugar, water and margarine together and cook fast without stirring until it spins a thread from the spoon or forms a medium hard ball in cold water. Remove from the stove and add a few drops of oil of peppermint and coloring (if desired). Pour on a greased marble slab. Pick up as quickly as possible and pull until it can be easily cut with scissors. Store in a tin box.

Mrs. T. A. Brooks

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Buttermilk Fudge

3 cups sugar	1 level teaspoon soda
1 cup thick buttermilk	1/2 cup butter
1/2 cup white corn syrup	1 teaspoon vanilla
	1 cup nuts

Combine sugar, buttermilk, corn syrup and soda. Cook until forms soft ball in cold water. Remove from heat and add vanilla and butter and beat until thick and creamy. Add nuts and pour in buttered dish.

Katherine Goswick (Mrs. C. L.)

Foolproof Fudge

1 small can milk	1 pound confectioner's
3 squares unsweetened chocolate	sugar 2 teaspoons salt

Place all these ingredients in a saucepan and cook until it forms a soft ball in cold water. (about 10 minutes). Remove from fire and add 1 tablespoon butter and 2 tablespoons marshmallow whip (plain marshmallows will not do). Put saucepan in cold water and beat, beat, beat until it barely pours. A cup of coarsely chopped pecans or black walnuts may be added before pouring up if desired. If this recipe is doubled, use only 3 tablespoons marshmallow whip.

Lib Lyon (Mrs. George L.)

Date Roll

2 cups white sugar	1 package dates (7 1/4 ounces)
1 cup milk	1 cup black walnuts (broken)

Mix sugar and milk. Cook until it forms a soft ball in water. Add dates and return to stove. Stir until dates are blended. Add nuts and beat until it thickens. Pour on a towel that has been wet and wrung out. Roll up in the towel and let stand until cold. Slice in small pieces.

Mrs. T. A. Brooks

Lime Ice Cream

2 eggs	1 teaspoon grated lime rind
1/2 cup sugar	1 1/2 cups milk
1/8 teaspoon salt	1/2 cup light cream (coffee)
1/2 cup light corn syrup	1/4 cup fresh lime juice
	a little green coloring to make pale green

Beat eggs until light colored, add sugar gradually, beating constantly. Blend in remaining ingredients, using enough color to make light green. Beat when partly frozen. This ice cream may be frozen in electric refrigerator in deep pan, or either hand or electric freezer. It may be served in ginger ale or in mound, surrounded by fruit sherbert.

Mrs. Clarence Gohdes

Chocolate Sweet Mayonnaise --Madame Grossanore, France

8 egg yolks	2 1/3 cakes German sweet
2/3 cup heavy cream	chocolate
	8 egg whites

Stir chocolate in top of double boiler over boiling water until melted. (I add 1/2 cup sugar but this is not in recipe.) Remove from stove. Add yolks one at a time, beating hard after each addition, until all of yolks are used. Transfer to bowl and add cream, a little at a time, beating hard each time. After all the cream is used, beat hard with flat egg beater from 3 to 5 minutes until thickened. Beat whites very stiff and ragged. Fold into (do not stir) the chocolate mixture. Now set in refrigerator at least 5 hours or overnight. Note: The texture of this is smooth and fluffy. Do not serve with cream or cake. Of course, Madame Grossanore used French chocolate, but I substitute German and it is all right.

Lucy Lee Hill (Mrs. Fuller)



the Preserving Kettle



The Preserving Kettle

CONSERVES, PICKLES, JAMS

Amythist gleam and Garnet glow,
Ruby sheen prized for show,
Summer Jewels -- grape or pear
Apple and plum preserved with care.

M. W. K.

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Green Tomato Conserve (Swedish)

4 quarts green tomatoes	3 pounds sugar
4 lemons	3 large pieces preserved
water	ginger minced

Wash and slice tomatoes and lemon as thin as you can. Add water, enough to just cover bottom of kettle. Slowly stir in sugar and boil slowly for about 1 1/2 hours. Just when mixture seems to be thickening, add ginger and simmer 20 minutes longer. Let stand over night and in the morning simmer again 1 hour. Pour into hot sterilized jars and seal.

Mrs. Fielding L. Walker, Jr.

Green Tomato Pickle

1/2 bushel green tomatoes	1 stick cinnamon
1/2 peck onions	1 teaspoon ground mace
2 cups salt	2 level tablespoons mustard
9 green peppers	5 pounds brown sugar
1 level teaspoon ground cloves	5 quarts vinegar

Slice the onions, peppers and tomatoes, sprinkle the salt over them and let stand over night. Drain and place in large saucepan. Add spices, sugar, and vinegar. Cook one hour. Seal when cold.

Mrs. Henry Barge

Whole Cranberry Sauce

1 pound cranberries	2 cups water
	2 cups sugar

Pick over and wash cranberries. Drain. Boil sugar and water in large sauce pan for 5 minutes. Add cranberries. Boil hard without stirring for 5 minutes. Allow to cool in sauce pan without stirring.

Louise Powe (Mrs. E. K., Sr.)

24 Hour Pickle - 1870

Cut up cabbage and 1/3 as much onion. Put thick layer of cabbage and thin layer of onion. Sprinkle with salt on each layer. In the morning, drain off surplus water. Make sweet syrup - 2 1/2 pounds sugar to scant 1 quart of vinegar. Sprinkle celery seed and allspice. When cool pour over pickle in crock. Ready to eat after 24 hours.

Mrs. B. W. Roberts

Artichoke-Vegetable Pickle

1 large head cabbage	2 pounds smooth brown sugar
2 quarts onions	3/4 cup sifted flour
2 quarts green tomatoes	1/2 small can tumeric
4 crisp cucumbers	1 tablespoon black pepper
4 quarts artichokes	1/2 full ounce celery seed
1/2 gallon vinegar (or a little more)	1/4 pint olive oil
4 bell peppers (2 red and 2 green)	1 tablespoon red pepper
	2 large stalks of celery
	1/4 pound powdered mustard

Cut or shred cabbage, cover with 1 handful of salt, and cover with water. Cut onions and salt. Cut tomatoes and peppers, and salt together. Scrape or scrub artichokes, slice and salt - 1 handful. Next morning, cut up cucumbers and salt. Let stand for an hour or two. Cut celery; do not salt. Drain tomatoes, peppers and onions and add to cabbage and the water it was soaked in. Add celery and let come to a boil, using only water cabbage was soaked in, then drain. Put mustard in a large bowl, add tumeric; stir in oil very slowly, beating hard for ten minutes. Add 1 pint vinegar and the dry pepper and beat ten minutes. Add the sugar and the rest of the vinegar and celery seeds. Let the dressing come to a boil and add the cooked vegetables and boil for five minutes. Then add cucumbers and artichokes, and let come to a boil again. Have flour dissolved well with three cups of extra vinegar and stir into vegetables, and as soon as it thickens fill jars. Use vinegar accordingly to amount of vegetables.

This is Mrs. E. W. Mellon's recipe and was used in the Charlotte Junior League cook book. Several of my friends say it is the best pickle they ever tasted.

Peach and Orange Marmalade

24 peaches	4 oranges
	3 1/2 pounds sugar

Peel the peaches, remove the stones, and cut peaches in thin slices. Wash and peel the oranges, cut the skins into thin strips, and the oranges themselves into small pieces. Combine all and add the sugar. Let stand covered overnight. In the morning bring the mixture gradually to the boiling point and simmer gently until thick and consistency of marmalade -- about two hours. Pour into clean, hot sterilized glasses.

Nancy Woodley (Mrs. W. Wesley, Jr.)

Crisp Watermelon Pickle

8 pounds rind (peel off rind, cut in squares, cut off pink part)	bottle of Lilly's Lime (drug store)
2 quarts vinegar	1/2 box root ginger
6 pounds sugar	1/2 box stick cinnamon 6 cloves (more makes it dark)

Soak rind overnight in water to cover, add lime. Next morning, wash and soak about 1 hour in fresh water. Put rind to cook in fresh water to which has been added 1 cup vinegar and ginger root. Cook until you can stick with a toothpick, about two hours. Take off and soak in ice water for about 2 hours. Make pickle syrup of other ingredients (cook about 30 minutes). Put rind in syrup and let cook until clear, about 1 hour, (depends on size and thickness of rind). Put in glass jars, fill with hot syrup and seal.

Mrs. Van Wyck Williams

Tomato Marmalade (French Canadian Recipe)

1 quart ripe tomatoes, peeled and sliced	1 lemon sliced (no seeds) skin and all
2 oranges sliced (no seeds) skin and all	4 cups white sugar

Mix and let stand overnight. In the morning cook slowly for two hours. Put up like jelly.

Mrs. Fielding L. Walker, Jr.

Pickled Peaches

6 pounds peaches	2 tablespoons whole cloves
6 four" cinnamon sticks	1 quart cider vinegar
2 tablespoons whole all-spice	1 quart water
	4 pounds sugar

Select medium sized peaches, firm and not too ripe. Tie spices in cheesecloth bag and boil with vinegar, water and sugar 10 minutes. Pour boiling water over peaches, dip in cold water to remove skins. Simmer peaches a few at a time until tender in hot syrup. Remove spice bag when peaches are done to prevent pickle from becoming dark. Pack in jars with syrup and seal.

Marion de Vyver (Mrs. Frank T.)

Green Tomato Relish

24 medium-sized green tomatoes (about 8 pounds)	1/2 cup diced green pepper
5 cups finely shredded green cabbage (about 1 pound)	1 cup diced sweet red pepper
3 cups chopped onions (about 3/4 pound)	1 cup salt
1 cup diced celery	3 cups mild vinegar
1 cup water	4 cups sugar
	2 tablespoons celery seeds
	2 tablespoons mustard seeds
	1 teaspoon pepper

Wash and stem tomatoes. Cut in thin slices (There should be about 5 quarts). Make alternate layers of onions, tomatoes, cabbage, celery, peppers and salt in a large bowl. Cover, let stand over night in a cool place. Next morning, drain vegetables well. Place in large kettle. Heat vinegar, water, sugar, celery seeds, mustard seeds, and pepper in a pan. Pour hot vinegar mixture over drained vegetables. Cover kettle, bring to a boil. Cook about 15 minutes or until vegetables are just tender but retain their crispness. Stir occasionally. Fill hot sterilized jars. Seal. If some of the tomatoes are partly ripe, it will make the pickle more colorful. This sells well at the Bazaar.

Claudia Watkins (Mrs. W. B.)

Orange Marmalade

1 orange

1 lemon

To each measure of shredded fruit allow two measures of water. Place in a preserving kettle and set away in a cool place until same hour next day. Then boil for ten minutes. Again set away in cool place until next day. Then boil for ten minutes. Again set away in cool place until next day. Then to every cup of pulp add one cup of sugar and one extra cup to the whole amount. Boil until it jells.

Marion de Vyver (Mrs. Frank T.)

Flavor-Fresh Freezer Strawberry Jam

This method was developed at Purdue University and made the freshest flavor we have ever tasted. The color is a pretty, bright red.

2 cups mashed ripe straw- berries	1 package Sure-Jell (powdered pectin)
4 cups sugar	1 cup water

Method: Mix berries with sugar and allow to stand about 30 minutes. Stir the powdered pectin into the water, bring to a boil. Boil rapidly for one minute -- remove from heat and add crushed berries. Stir well for 2 minutes. Pour into sterilized jelly glasses -- cover and allow to stand over-night until jelled. Cover with paraffin and store in freezer, keeps well indefinitely, or store in refrigerator (keeps well about 2 months, if it lasts that long!) Try this with raspberries, using 3 cups mashed berries, 6 cups sugar, other ingredients and method the same as above.

Submitted by Marietta Cartter (Mrs. Allan M.)

Fig Preserves

Seven pounds fruit -- cover with scalding water, let stand 15 minutes. Drain and add 5 pounds sugar and 2 cups water. Let stand overnight. Boil slowly one hour. Add a thinly sliced lemon or orange and boil 30 minutes more. Put up.

Grace Carr (Mrs. Louis)

Cranberry Jelly

1 quart cranberries (4 cups)	2 cups water
	2 cups sugar

Put water and sugar in saucepan and cook until sugar is melted. Put in berries. As berries pop, mash; cook about 13 minutes. Strain, pour in molds. If lumpy reheat before pouring up.

Claudia Watkins (Mrs. W. B.)

Peach and Cantaloupe Conserve

2 cups chopped (firm) peaches	1 whole ground orange
2 cups chopped (firm) cantaloupe	1 small bottle ground maras- chino cherries and juice
	juice 1/2 lemon
	3 cups granulated sugar

Boil until fruit is tender and juice drops thick from spoon. Seal glasses while conserve is still hot, with liquid parafine. Delicious with meats.

Mrs. S. M. Alexander

Note: Similar to Peach and Cantaloupe in "Joy of Cooking". Beautiful and good. To make three times this amount cook in two containers. Makes about eleven half pint jars.

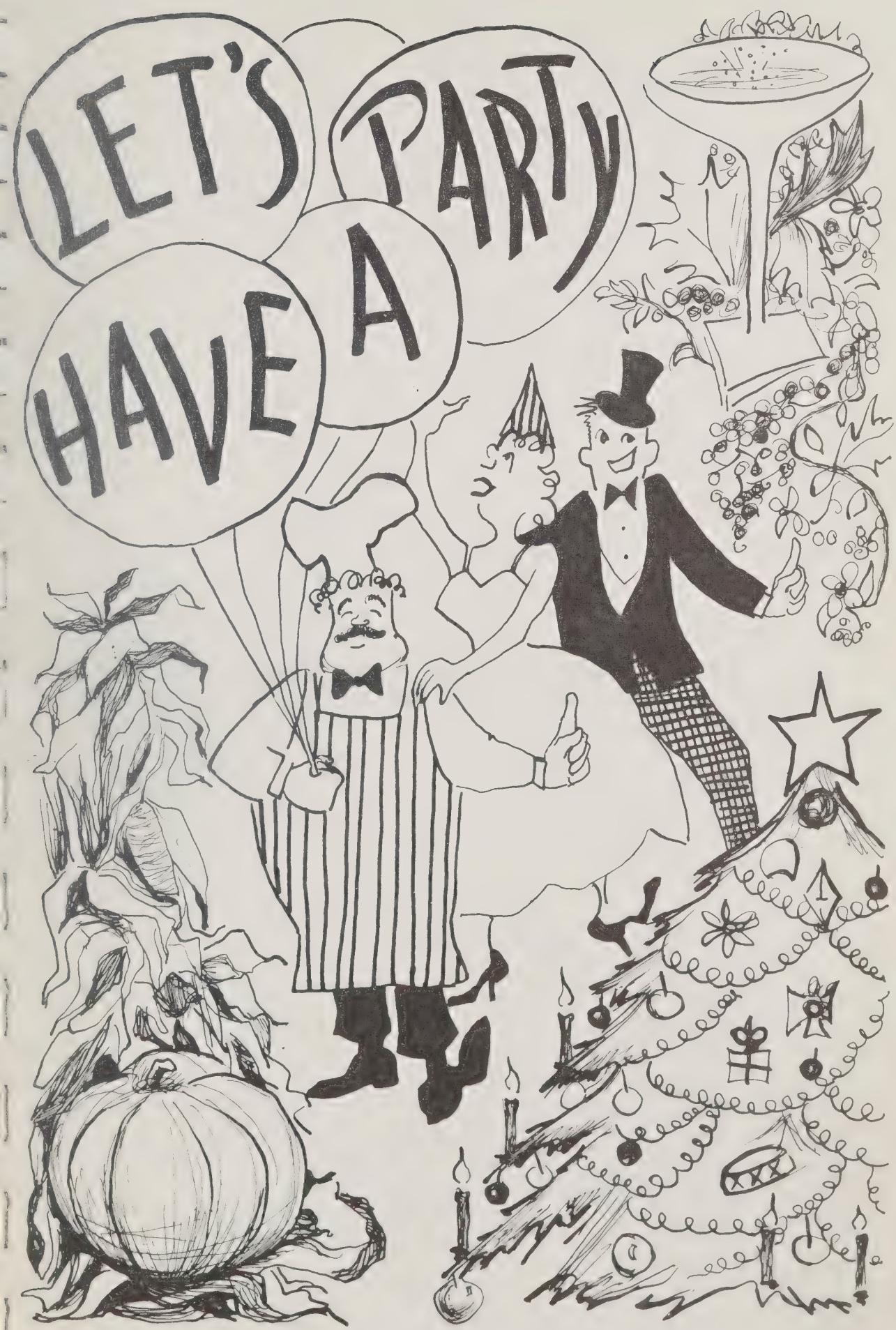
Pickled Artichokes

1 peck artichokes	2 tablespoons tumeric
3 quarts vinegar	2 tablespoons white mustard seed
8 onions	1 teaspoon salt
dash of red pepper	1 cup brown sugar

Scrape artichokes and soak in salt (1/2 cup salt) water to cover over night. Drain and put artichokes, onion rings and red pepper in sterile jars. Pour hot vinegar mixture to which sugar, salt and mustard seed has been added over them. Seal.

Mrs. K. P. Lewis

(Submitted by Mary Michie (Mrs. J. C., Jr.)



Let's have a Party!

Let's have a party
As gay as can be ---
For Luncheon or Dinner or Buffet or Tea.
Invite all our friends to the Elegant Spread ---
With these dishes we're sure,
They will all be well fed.

M. M. C.

Let's Have A Party

Here are menus and recipes selected for easy and effective entertaining. We have tried to plan for different types of parties, always bearing in mind that the hostess may also be the cook! Many of the recipes included in this chapter have been favorites which were especially requested -- however, be sure to refer to the chapters: "Family Food and Fancy Fare," "Seafare," and "Desserts" for other delicious concoctions. We hope you will enjoy using them again and again. Note: The recipes for the starred items may be found in this Party Chapter. All recipes suggested may be located by referring to Index.

Menus

- Christmas Open House -- I and II
- New Year's Day Party
- Tea Party
- Bridal Luncheon
- Porch Party
- Teen-Age Party
- Party Picnic Supper
- After the Game Supper
- Buffet Supper -- I, II, and III
- Dinner Party for Eight to Ten People

Christmas Open House

Old Fashioned Eggnog *
Cranberry Fruit Punch *
Christmas Punch *
Bourbon Balls *
Salted Pecans *

I
Party Ham Rolls *
Barbecued Shrimp *
Dunking Bowl *
Cheese Balls *
Pecan Snow Drops *

Claret Cup *
Hot Sausage Pin Wheels *
Hot Coffee
Tiny Individual Fruit Cakes
(Decorated for Christmas) *

II
Hot Hors D'Oeuvres #3 *
Date and Cheese Pastries *
Ice Box Ginger Cookies *
(Decorated for Christmas) *

New Year's Day Party

Tipsy Cake * Hot Coffee

Tea Party

Hot Tea
Fruit Punch *
Rum Cakes *
Party Thumb Cookies *
Cheese Biscuits *

Assorted Sandwiches --
Cucumber, Cream Cheese
Avocado, Water Cress
Asparagus Rolls *

Bridal Luncheon

Charleston Cucumber Soup
Chicken Croquettes with Jellied Fruit Salad *
Mushroom Sauce * Tiny Buttermilk Biscuits *
Peas Bonne Femme *
Lime Ice Cream *
Pale green and white Petit Fours *
Sugared Almonds *

Porch Party

Party Lobster * in Patty Shells or Rice Ring	Party Biscuits * or Packaged Beaten Bis-
Delectable Cucumber Salad *	cuits (heat in package)
Chilled Fruits on Half-Shell *	
Hot and Iced Coffee	

Teen-Age Party

Fancy Pants Hamburgers* or Potato Chips	Fork Eating Hamburgers *
Cold Bottled Drinks	Bing Cherry Salad *
	Iced Tea
	Spice Cake Squares, * or
	Apple Sauce Cake *

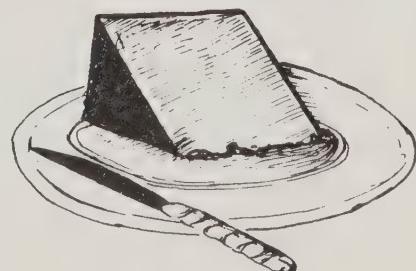
Party Picnic Supper

(The salad may be packed into a Scotch Cooler filled with ice and makes a hearty picnic men will like.)

Southern Fried Chicken *	Piquant Vegetable Salad *
Light Bread (freshly sliced and buttered at picnic)	Individual Molasses Pies *

After The Game Supper

Beef en Daube *	Heat and Serve Hot Salt
Cauliflower Salad * (double recipe), or	Sticks, or
Man's Green Salad *	Whole Wheat Rolls (from Bakery)
	Orange Cup Cakes, * or
	Devil's Food Cake * (make as sheet cake and cut into squares)



Buffet Supper Party

I

Chicken Spaghetti * Caesar Salad *

Garlic French Bread * Swedish Apple Meringue *

II

Brunswick Stew * Sliced Onions and cucum-
Crisp Cabbage with Cole bers
Slaw Dressing * Hush Puppies *
 Relish Dish
 Lemon Tarts *

Note: a. Hush Puppies can be cooked ahead, covered with foil, put in oven and reheated, while stew is being heated. (But we won't say they are quite as good.)
b. Barbecue may be added to this menu if desired.

III

Beef Stragonoff with Ground Bread Sticks (Bakery)
Round * and Mixed Green Salad with
Flaky Rice Roquefort Cheese *
 Chocolate Icebox Dessert, * or
 South American Pineapple Dessert *

Dinner Party for Six or Eight

Marinated Shrimp on Lettuce Leaves

Bavarian Chicken * Frozen Frenched Green Beans *
Dinner Party Rolls * with Mushrooms *
 Orange and Avocado Slices on
 Watercress Bed
 Tart French Dressing
 French Fruit Tarts *

Note: Coat avocado slices as soon as cut with lemon or lime juice to prevent discoloring.

PARTY APPETIZERS

To whet the appetite
A wee soupcon is right.
Hors d'oeuvres, snack or sliver
Sets taste buds - a - quiver.

M. W. K.



Barbequed Shrimp

4 or 5 pounds shrimp	1 onion
2 or 3 bay leaves	1 lemon

Clean shrimp, boil in water with bay leaves, onion, lemon and enough red pepper to make water red on top. Boil about 20 minutes. Pack in your drip pan when cool.

Sauce:

1 can Campbell's tomato soup	scant 1/2 cup vinegar
1 cup Wesson oil	2 tablespoons worcestershire
salt, pepper and red pepper	sauce
	1 teaspoon sugar

Cut onion and garlic bud, put in a jar with sauce, leave for several hours then take out. Serve cold shrimp in tiny patty shells for a cocktail party. Put the sauce over them as they are served. Stuffed celery, olives, pickles and coffee or tea are good with this.

Mrs. J. Thompson Brown
Concord, N. C.

Dunking Bowl

Make ahead and let stand for several hours in refrigerator.

1/2 pound cream cheese	2 tablespoons chopped onion
cream	2 tablespoons chopped par-
1 - 2 ounce tin anchovies	sley
2 tablespoons chopped	1/2 teaspoon salt (or less)
chives	

Moisten cream cheese with cream, mixing with a fork until well softened. Add anchovies which have been chopped and mixed with the oil in the tins, then onion, parsley, chives and other seasoning. Add salt a little at time to taste. Sprinkle with chopped parsley. May be spread on crackers or use potato chips or fritos for dipping.

Hot Sausage Pin Wheels

Make biscuit dough. Roll into rectangular shape. Cover with loose sausage. Roll and cut as for a jelly roll. Bake at 400 for 12 to 15 minutes.

Lib Steel (Mrs. Charles)

Hot Hors D'oeuvres

1. Oysters wrapped in bacon and broiled, serve on tooth picks.
2. Olives wrapped in bacon. Stuff some with cheese after removing pimentos.
3. Chicken livers (already partly cooked) wrap in bacon and run in oven long enough for bacon to crisp.
4. Can whole mushrooms stuffed with tart cheese mix. Heat in oven and serve on tooth picks. Large fresh mushrooms are best if possible.
5. Potato chips spread with creamed peanut butter and run in oven just before serving.

Josephine Ruffin (Mrs. Wm. H.)



Dates in Cheese Pastry

1/4 cup butter (1/8 pound)	1 package pitted dates
1 - 3 ounce package cream cheese	1/2 cup sugar
1 cup flour	1/2 cup English walnuts or pecans, finely chopped
1 egg white	

Cream butter and cheese, add flour and knead until mixture is like piecrust. Wrap in waxed paper and chill thoroughly in Frigidaire. Roll out very thin on a lightly floured board and cut in squares large enough to wrap around dates. Dip the pastry covered dates in the unbeaten egg white then roll in a mixture of the chopped nuts and sugar. Bake on an ungreased baking sheet in a 400 F. oven for 15 to 20 minutes. Makes about 15.

Kathleen B. Edens (Mrs. A. Hollis)

Porcupine Cheese Ball

Cut into small cubes 1 - 8 ounce package sharp processed cheddar-type cheese. Add 6 jars bleu cheese (or 6 wedges of bleu cheese) spread, and let stand 2 hours at room temperature (to get soft). Cream, preferably with electric beater, blending with it 2 teaspoons worcestershire sauce and 2 teaspoons finely chopped onion. Place in bowl, cover with wax paper. Age 6 hours (or overnight) in refrigerator. Shape the mixture into a ball and let it stand outside of refrigerator for several hours, or until soft enough. On a bread board combine 1/2 cup chopped nuts (pecans) and 1/2 cup finely cut parsley. Roll the cheese ball until it is thoroughly crusted with pecans and parsley. Place on platter for serving. Just before serving it, pierce the ball with some straight pretzels, placing other pretzel sticks nearby. Pull a stick out with cheese paste on it. That's the way to eat it. That's the reason it must be left out to get soft enough to use this way. You may double the recipe, if you wish, and use more or less of different cheeses, onions, sauce, etc., - as your taste indicates.

Mrs. J. K. Hall
Richmond, Va.

Cheese Biscuit

1 stick of oleo	1 1/2 cups flour (sift before measuring)
1/2 pound sharp cheese (grated)	1/4 teaspoon cayenne pepper
1/2 teaspoon salt	1 tablespoon caraway seed

Cream grated cheese and oleo. Add flour, salt and pepper (sifted together). Add caraway seed. Mix well and form into two long rolls (about as large around as a silver dollar). Wrap each in waxed paper. Chill until very firm in refrigerator. Slice thin and bake in oven 350 for about ten minutes. Store in tin can when cool. The rolls keep indefinitely and can be baked as needed.

This recipe was given by Mrs. Julius Cone of Greensboro to Mrs. E. K. Powe, Sr.

Sour Cream Dunk

One pint sour cream mixed with 2 tablespoons onion juice, 1 tablespoon worcestershire sauce, salt, black pepper, 1 tablespoon lemon juice and a little pinch of garlic salt. Thin to dipping consistency by adding more lemon juice or vinegar.

Gene Erwin
New York City

Appetizer Suggestion

For an appetizer fill a large wooden salad bowl with shaved or crushed ice; put cucumber sticks, carrots, and celery curls, radish roses, and tiny scallions on ice. Center with sour cream dunking sauce.

Salted Nuts -- Almonds or Pecans

Blanch almonds, dry thoroughly (in oven). Melt butter (1/2 inch deep) in heavy skillet and do a few at a time until almonds are a light golden brown.

Dot pecans with butter in a deep biscuit pan. Cook in low oven (300) about 15 or 20 minutes, stirring constantly. Do not over-cook as they cook very fast.

Cocktail Cheese Balls

1 jar bacon and cheese (5 ounce))
1/8 pound butter or margarine) Blend
add 3/4 cup flour)

Make into small balls about like an English walnut. If weather is warm, chill for a few minutes in refrigerator. Bake 400 F. about 15 minutes. Brown lightly.

Marion de Vyver (Mrs. Frank T.)

Pizza Louisa

3 English muffins	1/2 teaspoon brown sugar
1 - 6 ounce can tomato paste	dash pepper
1 green onion, finely chopped	6 heaping tablespoons grated cheddar cheese
1/4 teaspoon oregano rub- bed in palm of hand	6 pinches of oregano

Split English muffins open with a fork. Remove a little of the center dough. Mix the tomato paste with the minced onion, 1/4 teaspoon oregano, brown sugar and pepper. Spread on the muffins. Sprinkle 1 tablespoon of cheese on top and the extra oregano. Arrange muffins on a broiler rack and put in 350 oven for about 10 minutes. The bottom of the oven should be hot and the top low. When cheese is bubbling and muffin well heated through, remove from oven. Cut each muffin-half into four or six pie-shaped wedges with sharp knife. Serve hot.

Helen Rodnick (Mrs. E. H.)

Curried Peanuts

Lightly cover the bottom of a medium-size frying pan with peanut oil. Dissolve 1 level teaspoon brown sugar and 1/2 teaspoon curry powder in the hot peanut oil. Cover the bottom of the pan with peanuts. Stir continuously with a wooden spoon until hot to the touch. Remove from the pan, spread on brown paper. Sprinkle on more curry powder. Repeat the entire process with each pan of peanuts.

Blue Cheese Dip

1/4 pound blue cheese	1 tablespoon minced parsley
2 tablespoons chili sauce	1 teaspoon worcestershire sauce
2 to 3 teaspoons grated onion and juice	1/2 cup mayonnaise

Mash cheese, stir in other ingredients and stir in mayonnaise until of dunking consistency.

Mrs. Cleveland C. Kern

Garlic Cheese Roll

Grate 1 bud of garlic, then grate 1/2 pound plain American cheese. Mix thoroughly with 2 packages Philadelphia cream cheese. Mold into long rolls and coat thickly with paprika by rolling on a wax paper. Wrap tightly and let stand in refrigerator preferably over night. Cut paper thin with wire cheese cutter and serve on crackers.

Mrs. W. Wesley Woodley, Jr.

Cheese Dip

Mix 1 package of cottage cheese, 1 double sized package of cream cheese, 1 pint of sour cream, and chives or grated onion or onion juice to taste. Top with paprika and serve as a dip for potato chips or crisp crackers.

Mrs. Haywood M. Taylor

Giblet Appetizer

Mix giblets from turkey with 2 hard boiled eggs, pepper and salt, and a little onion. Mix with mayonnaise, enough to put it together. Serve on crackers.

Josephine MacManus (Mrs. Frank)
Pelham Manor, N. Y.

Avacado And Cream Cheese Dip or Sandwich Spread

1 can boned chicken, mashed	1 clove garlic or garlic salt
2 small packages cream cheese	salt, pepper
2 avacados	3 or 4 tablespoons mayonnaise 1 teaspoon lemon juice

Phyllis Parker (Mrs. J. B.)

Fresh Caviar Appetizer

On thin slices of icebox rye bread put sour cream, top it with fresh caviar, delicious with cocktails.

Nell Luck

Norfolk, Va.

Clam Cheese Spread

1 can minced clams	grated onion, about 1/2 tea-
1 package cream cheese with chives	spoon

Drain clams. Mix with cheese and onion. Add enough clam juice to spread easily. Chill. Serve with crackers and potato chips.

Mrs. Richard L. Watson, Jr.

Pickled Shrimp

Five pounds jumbo shrimp in shell. Wash, place in large enamel cooking vessel. Drain off water. Cover shrimp with white vinegar (about 3 quarts for 5 pounds shrimp). Place over medium heat. Add: salt in palm of hand, 2 tablespoons black pepper, 1 tablespoon red pepper, 1 tablespoon celery salt, and 1 tablespoon dry mustard. Increase heat to bring to boil, and cook for 45 to 50 minutes. There should always be a slight ripple of the vinegar, but not a hard boil during this time. After about 35 minutes, take a shrimp out to cool, taste, for salt and if necessary add more. When the shrimp is done, it will break easily after it is peeled. Pour in washed sink to drain and cool. After about 30 minutes pick each shrimp up separately and shake out vinegar, then stack in bowl with both ends down in order for the vinegar to drain out. When the shrimp are completely cold, place in refrigerator with a cover over the bowl. Shrimp will keep indefinitely.

Sharp Cheese with Garlic

1 small can of milk (evaporated)	1/2 garlic bud, pressed or chopped fine
1 jar Old English cheese (sharp)	1 teaspoon salt 2 dashes tabasco or cayenne pepper

Assemble all ingredients in top of double boiler and cook until well blended. Pour up into crockery or glass jars with a dash of paprika on the top. Cover and keep refrigerated. This recipe may be doubled, tripled or quadrupled for a large party.

Lib Lyon (Mrs. George L.)

Comeback Sauce (For Shrimp)

2 garlic cloves chopped	1 teaspoon prepared mustard
1 cup mayonnaise	1 teaspoon black pepper
1/4 cup katsup	dash tabasco
1/2 cup wesson oil	juice of one medium onion
1 tablespoon worcester-	2 tablespoons water
shire sauce	1 tablespoon horseradish

Put in quart jar and shake.

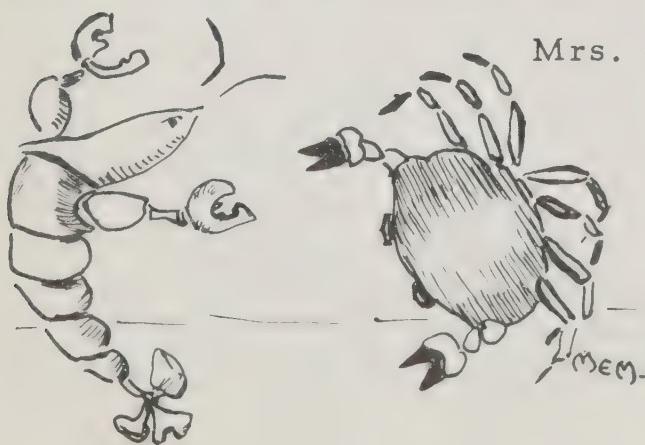
Mrs. Emile Werk, Jr.

Shrimp Dunk

1 cup chili sauce	1/4 teaspoon tabasco
2 tablespoons lemon juice	1 tablespoons horseradish
1/2 teaspoon salt	3 tablespoon minced celery

Mix all ingredients. Use cold for dunking Shrimp.
Yield--sauce for 1 pound shrimp.

Mrs. Cleveland C. Kern



PARTY VEGETABLES

Peas A La Bonne Femme

2 packages frozen peas	1 teaspoon m. s. g. (monosodium glutamate)
1/4 pound fresh peas	
1/4 head lettuce, broken in small chunks	2 tablespoons butter
2 small green onions, chopped	2 tablespoons chopped parsley
1 teaspoon sugar	2 tablespoons chopped chives
	1/8 teaspoon pepper
	1 bay leaf
	4 tablespoons butter, added last

Into a frying pan put the lettuce, chopped green onions, sugar, butter, m. s. g., pepper, and bay leaf, also the pods from the fresh peas. Break the frozen peas in as small bits as possible. (This is easily achieved if you unwrap the peas 15 minutes before ready to cook.) Scatter in the few fresh pea pods, put on the lid, bring to a quick boil, turn off the heat and allow to steam one minute. Remove bay leaf, pods, and lettuce. Add more butter, chopped chives and parsley. Stir well and serve at once. This is the most overcooked vegetable in the world. Serves 8.

Baked Stuffed Tomatoes with Corn

6 large ripe tomatoes	2 cups drained corn (or fresh cooked)
1 cup white sauce	
2 tablespoons melted butter	1/2 cup soft bread crumbs

Wash and cut off tops of tomatoes. Scoop out inside and sprinkle the hollowed tomato with salt. Combine white sauce and corn and fill tomatoes with this mixture. Mix bread crumbs with the melted butter. Top the tomatoes with crumbs. Bake in 400 oven for 30 minutes or until tomatoes are tender.

Louise Powe (Mrs. E. K., Sr.)

Asparagus Ring

1 cup chopped asparagus (1 large can)	1 cup grated cheese
1 cup white sauce	1 cup chopped nuts (pecans)
1 cup bread crumbs	3 eggs, beaten season to taste

Mix, put in ring mold in hot water, and bake one half hour or more. "They'll ask for more."

Miss Florie Jones

French Green Beans with Mushrooms

2 packages frozen French style green beans, defrosted	1 teaspoon lemon juice
1 can button mushrooms	1/4 teaspoon sugar
1/8 pound butter	dash of pepper
	1 1/2 teaspoon salt

Method: Drain mushrooms and slice in half lengthwise. Sauté very gently in the 1/8 pound butter for just a minute or two. Add lemon juice, sugar and pepper. Set aside. Add beans and salt to 1 cup boiling water. Cook 5 minutes, stirring occasionally with fork. Remove from heat. Cover and allow to cool. At serving time, drain beans -- heat mushroom mixture and pour all over beans -- put in serving-dish and heat in oven. Beans should retain green color.

Marietta Cartter (Mrs. Allan M.)

Wild Rice Casserole

1 cup wild rice	salt and pepper to taste
1 - 10 ounce can condensed consomme	1 tablespoon butter
	1/2 pound mushrooms

Wash rice carefully, pick over and remove chaff. Place in a broad shallow casserole and cover with can of consomme, let stand 3 hours. Then bake, covered, in oven (350F.) for about 45 minutes, adding a little water if rice becomes too dry. Add 1 tablespoon butter and 1/2 pound small mushrooms which have been sautéed in a little butter. Lightly mix with a fork. Uncover rice at the last and let dry out a little; lower oven to 300 F. No crust should form but all liquid should be absorbed. This is a delicious buffet supper dish.

Mrs. L. A. Tomlinson



PARTY MAIN DISHES

Auntie's Chicken Croquettes

1 large hen
1 pound brains (pork)
2 tablespoons salt

1 cup celery chopped and
cooked in little water till
tender

One pint milk made into a thick cream sauce. Make with chicken fat, add some of the stock for flavor. After hen is boiled and cooled, pull into pieces, grind and mix with celery and boiled brains. Mix thoroughly and put into refrigerator.

When cold, shape in croquettes by rolling in cracker crumbs, egg yolks and again in cracker crumbs. Put back in refrigerator on a tray and keep till ready to fry in basket in deep, very hot fat until they are a light golden brown. Serve on rounds of toast with brown mushroom sauce, and parsley on top of each croquette. We always have them at Eastertime with fresh English peas and little new potatoes. Serves 8-10.

Mushroom Sauce: Open 2 cans mushroom soup. Add 1/2 cup coffee cream, blend until smooth in double boiler. Add 2 cans of mushrooms broiled in butter. Add Sherry to taste. Serve over croquettes.

Mary Michie (Mrs. J. C.)

Party Lobster or Shrimp

6 pounds lobster tails or
2 pounds shrimp and 2
pounds lobster
3/4 cup flour
1/4 pound margarine

2 packages Kraft cheese
1/4 cup paprika
1 pint coffee cream
2 cups Sherry
pinch salt and nutmeg

Mix paprika with flour, melt margarine in double boiler, add flour, blend, add cheese in thin slices and cream and lobsters, before serving add the 2 cups of Sherry. Serve with a rice ring. Serves about 18.

Mrs. Bayard Carter

Chicken Spaghetti Casserole

1. Cook one 4 or 5 pound chicken, cut up, until tender in salted water to cover. Reserve broth, remove chicken. Cool and cut as for salad.
2. Cook 1 pound bacon until crisp. Remove from grease. Then cook 7 or 8 medium-sized onions, chopped, in bacon grease until tender. Add 2 medium-sized cans of tomatoes (1 pound 3 ounce cans); 1 - 4 ounce can sliced mushrooms and liquid from mushrooms; 1 - 4 1/2 ounce jar of stuffed olives, cut up -- do not use liquid from olives; a little cayenne pepper, to taste. Add chicken and cook together until well blended and seasoned. Either add broken bacon or put on top of casserole later on.
3. Break one pound of spaghetti and cook in chicken broth, adding water if necessary until tender (about 10 minutes). Drain, although most of broth is absorbed by spaghetti. (1 1/2 pounds of spaghetti may be used, if desired.)
4. Put layer of spaghetti in casserole, then layer of mixture, repeat. When ready to heat in oven, put thin layer of American cheese (about 1 pound) on top. Cover and bake at 375 until hot through. Then remove cover until cheese is toasted. Parmesan cheese may be added at table, also. Caution: Salt will be in chicken broth, bacon and olives. Do not add salt unless desired at table, or when served. Milk may be added, when holding over in refrigerator and 1 cup of milk may be added before baking (optional). Notes: This recipe will serve 15 to 20 persons, depending on servings. One half of recipe may be made, using 1/2 chicken for another dish. This recipe may be made day before using and put in refrigerator, keeps well. Suggest using two or three casseroles when making entire recipe and serving one at a time in order to serve very hot. Spaghetti keeps well frozen in freezing unit. Suggested Menu: Italian bread sticks, avocado and grapefruit and orange salad, ripe olives or pickles, coffee and fruit sherbet.

Mrs. Haywood M. Taylor



Brunswick Stew

1 hen (5 or 6 pounds)	1 quart riced potatoes
1/2 stick butter	1/4 cup ketchup
2 quart cans tomatoes	1/2 bottle worcestershire sauce
2 onions	
1/2 teaspoon sugar	2 cans tender white corn (fresh
salt - pepper (red)	or shoe peg kernel style)
2 cans (2 packages frozen) tiny green butterbeans	2 pieces crisp bacon, broken up

Boil hen (cut in quarters) in 1 quart water (just enough to cover). When cool, shred in small pieces (leaving out skin, livers, etc.) Put in heavy deep saucepan with all the chicken broth, together with onion and 2 cans tomatoes. Cook slowly with salt and pepper and sugar. Cook about 2 hours, add butterbeans and cook one hour, then add corn, stirring constantly. Just before taking up, add worcestershire sauce, ketchup and last riced potatoes. Serve with cole slaw, sliced onions and hush puppies.

Mother's Recipe (Mrs. J. H. Erwin)

Submitted by Mary Michie (Mrs. J. C.)

Hamburger Stroganoff

1/4 cup butter or margarine	1 1/2 cups drained canned (2 cans) or cooked mushrooms
1 small clove garlic, crushed or finely minced	2 tablespoons flour
1/2 cup minced onion	1 can cream of mushroom soup
1 pound ground beef	1 cup sour cream
1 teaspoon salt	cooked rice or crisp buttered
1/8 teaspoon pepper	toast points
	finely minced parsley

Melt butter in a skillet, add onion and garlic and cook and stir until the onion is transparent. Add meat and cook and stir until it has lost its color. Add the seasonings, flour and soup when mixture bubbles, cook at low heat for ten minutes, stirring occasionally. Stir in sour cream, heat only to serving temperature and serve at once on rice or toast points, then sprinkle with parsley. This will make 6 servings.

Bavarian Chicken

2 1/4 pound chicken, cut for frying	a pinch of thyme or majoram
2 tablespoons wesson oil	2 tablespoon flour
6 onions sliced	2 tablespoons tomato paste
1 clove garlic	2 cans consomme
2 tablespoons butter	dash of worcestershire sauce
1 bay leaf	1 cup red wine
	1 can mushrooms

Brown chicken in oil and remove. Brown onions and garlic in remaining oil. Melt butter, add flour, tomato paste, consomme, worcestershire sauce, wine and herbs. Cook until thick, put chicken in casserole, pour above mixture over chicken, let simmer (covered) in oven 30 minutes or until tender. Before serving, saute mushrooms in butter and stir in with chicken.

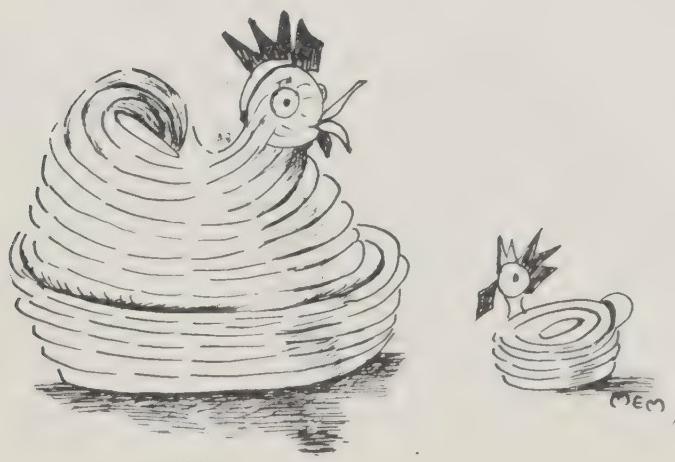
Mrs. James H. Jarratt, Baltimore, Md.
Submitted by Mrs. G. W. Carr

Fried Chicken with Brandy

1 fryer, cut up	1 heaping teaspoon curry powder
1/8 pound butter	1 cup cream
2 medium size onions, cut fine	2 ounces brandy

Brown onion in butter. Add chicken and cook slowly for 35 minutes. When chicken is done remove from pan to warm platter. Mix curry power, cream and brandy. Add to pan drippings. Bring to boil and pour over chicken.

Mrs. W. S. Griswold



Buffet Supper Casserole

1 - 4 pound chicken (left whole)	1 cup ripe olives sliced
1/3 cup chopped green pepper	1 1/2 cups grated sharp cheese
1 teaspoon salt	1/2 cup diced ham or pork-ham luncheon meat
1 - 12 ounce package medium-wide noodles	1 - 3 ounce can mushrooms (do not drain)
1/4 cup chopped pimento	1/2 teaspoon celery salt
1/3 cup chopped onion	1 cup frozen or canned peas

Leave chicken whole; cover with boiling water. Add a few celery leaves, 1 slice onion, 1 bay leaf and 1 teaspoon salt. Simmer until tender. Remove chicken; cool. Chill stock, then skim off fat. Cook onion and green pepper in some of the chicken fat until golden. Measure chicken stock. Add water to make 7 cups. Heat to boiling. Add salt and noodles and cook about 8 minutes until noodles are just tender. Do not drain. Cut up chicken and add to noodles. Add all remaining ingredients, except peas. Also reserve enough of the grated cheese to top casserole. Season to taste with salt and pepper. Mix well. Put in 3 quart casserole in 325 oven 1 hour. Stir in peas last 20 minutes, then top with the remaining grated cheese. When ready to serve garnish with ripe olives and sprigs of parsley.

Kathleen B. Edens (Mrs. A. Hollis)

American Chop Suey

1/2 - 1 pound meat (fresh or cooked chicken, pork or Treet)	3 cups chopped cabbage (celery second choice)
2 cups chopped onion	molasses
1 can bean sprouts	Soy sauce
	cornstarch or flour

Heat 3 tablespoons oil or fat in large skillet; fry meat until nearly done, add 2 teaspoons Soy sauce. Then add 3 cups chopped cabbage, 2 cups onions, liquid drained from 1 can bean sprouts; saute 10 minutes. Add bean sprouts; cook 5 minutes. Mix 2/3 cup water, 1 teaspoon molasses, 2 teaspoons Soy sauce, 1 tablespoon flour; add to skillet contents. Stir until well blended. Serve on rice; add Soy sauce to taste.

With fruit for dessert, this is a filling meal in itself. Have plenty. Serves 3 or 4.

Mrs. L. Bartine Sherman

Celestial Chicken

Ingredients: 1 cup rice, meat of a 5 pound chicken which has been gently cooked tender and chopped, 2 large cans mushrooms, 1 can bamboo shoots, 1/4 pound butter, 1 cup sliced blanched almonds, 4 eggs, 2 cups cream, 1 cup chicken broth, chopped chives (about 4 tablespoons chives or one small green onion, minced top and bulb), 2 tablespoons finely chopped parsley. Use one large casserole or two smaller ones.

Method: Cook the rice in salted water until barely tender -- do not overcook. Drain and rinse. Saute briefly the drained canned mushrooms and drained bamboo shoots in the 1/4 pound butter -- less could be used but the flavor is good with full amount. Make alternate layers in casserole of rice, salt and pepper, chicken, mushroom mixture (include a little of the mushroom butter in each layer), slivered almonds, chopped chives and parsley until the dish is full. Then beat 4 eggs and add to 1 cup chicken broth with 1 cup cream and a pinch of salt. Stir over low heat until the custard coats spoon. Pour this over the chicken mixture, being careful to let it distribute through the casserole. Cover dish, stand in warm water and bake 30 minutes at 350 F. Garnish and serve. Note: For a party this may be made ahead and only the final baking done just before serving.

Marietta Cartter (Mrs. Allan M.)

Chicken or Turkey A La King for 36 People

Cook, well done, an eight to ten pound fowl. Cool and cut in large cubes.

Sauce:

1/4 pound butter, melted	1/2 teaspoon black pepper, or more
1 teaspoon salt, or more	1 quart whole milk, heated
	1/2 pint cream, heated

Liquid from 16 ounces of cut mushrooms. Use as much broth left from cooking fowl as needed to make moderately thin sauce. Add to sauce, 2 green peppers, chopped, and cooked a few minutes. Add one small can pimentoes, drained and chopped. When sauce is done, place in double boiler and keep water under boiling point. Add diced meat and keep hot until ready to serve. Do not stir more than necessary. Chopped parsley may be sprinkled on top. Serve in patty shells or on toast.

Mrs. R. B. Cooke

Poulet A La Kiev

Chicken breasts (I allow two halves for hungry men) split in half, lengthwise, and remove from the bone. Put between two pieces of waxed paper and pound very thin with a wooden mallet or hammer covered with a towel. Put a small finger of hard butter on each slice of chicken. Sprinkle on each half of breast: 1/4 teaspoon garlic salt, 1/2 teaspoon of finely chopped fresh herbs or dried if you don't have fresh ones. I use a pinch of the following for each piece of chicken: basil, marjoram, rosemary (beware of too much rosemary or it will be too sweet), savory, and thyme. Sprinkle with salt and pepper. Roll up each slice and tuck in the ends. Roll in flour, then beaten egg, then bread crumbs or Peppridge dressing. Put in the refrigerator for at least an hour, but it may be prepared the day before serving. Fry in deep fat until golden brown for about 2 1/2 minutes. Drain well. This is all done before my guests arrive. I arrange the roll-ups in a large piece of aluminum foil, tightly wrapped and put them in my deep well cooker on the rack over hot water to keep warm until serving time as my oven is being used for rolls, but it could be put in a slow oven to stay warm. If you have a cook, the chicken may be cooked immediately before serving, but I think the warming period helps the flavor. Arrange the chicken on a flat platter, surrounded by parsley potatoes. I cover this with a mushroom sauce: Saute a small can of drained mushrooms in 1/4 cup butter, when slightly browned, add a can of cream of mushroom soup. This makes enough sauce to serve eight.

Mrs. Joseph B. Parker, Jr.

Boeuf A La Russe

2 pounds round steak	1 teaspoon ginger
1/2 cup chopped onion	4 teaspoon curry powder
2 teaspoons salt	8 medium potatoes
1/4 teaspoon pepper	8 medium beets
	4 cups sour cream

Brown meat (cut in serving sizes and dredged in seasoned flour.) Put in casserole. Brown onions in fat, and add with half the condiments over the meat. Quarter the potatoes and beets and place over the meat and onions. Add balance of condiments and cover with sour cream. Cover and bake 2 hours in 325 oven. Serves 8.

Mrs. R. Taylor Cole

Chicken Layer Salad

1 hen, 3 to 3 1/2 pounds	1 cup small English peas
1 teaspoon salt	1 tablespoon gelatin
3 hard-boiled eggs, chopped	pinch of salt
2 cups celery	1 pint mayonnaise
1 tablespoon Indian relish	1 cup blanched almonds or
1 tablespoon worcestershire sauce	pecans, chopped coarsely

Boil chicken until tender in salted water to cover. Remove skin and bones, dice meat or cut with scissors. Strain broth. Cool 1/2 cup of broth and dissolve gelatin in it. Boil remaining broth down to make 1 1/2 cups and add to gelatin while hot. Add other ingredients in order given. Add mayonnaise when mixture is cool. Place in large mold that has been rinsed in cold water. Chill.

To make top layer:

2 cups canned tomato juice	1/2 cup sliced stuffed olives
1 tablespoon gelatin	pinch of salt

Soak gelatin in 1/2 cup cold tomato juice. Add 1 1/2 cups hot tomato juice and stir until dissolved. Add salt, cool, add olives. When partly congealed, pour on chicken layer. Decorate salad platter with radish roses and serve with mayonnaise to which one tablespoon of tarragon vinegar has been added.

Mrs. Garland C. Llewellyn

Chef's Chicken Salad for a Crowd

2 six pound fowls, boiled	1/2 pint French dressing
1 stalk celery	3 hard boiled eggs
1/2 pint mayonnaise	1 pound tomatoes
some greens	olives, red peppers, capers
2 heads lettuce	1 bunch watercress

Cut in cubes the meat of the fowl, boiled and cooled. Clean and dice tender celery in small pieces. Mix together, season with a little French dressing and some broth. Let stand a while, then drain the juice, if any, and fold in the mayonnaise. Serve in the middle of a salad bowl or large platter, shape with spatula into a coned shape, cover with a thin layer of mayonnaise. Decorate with sliced olives, red pimentoes, capers. Arrange lettuce, tomatoes, watercress, and hard boiled egg quarters around the salad mound.

R. Nicholas

PARTY SALADS

Jellied Fruit Salad

1 envelope plus 1 teaspoon Knox gelatin	1 cup or more Emperor grapes (seeded, cut in halves) or seedless green grapes
1/2 cup cold water	1/2 cup blanched almonds
5 oranges (sections) or 3 cups	a few drops green coloring
4 grapefruit (sections) or 3 cups	1 1/4 cups of juice from the fruit
1 No. 2 can seeded white cherries (drained)	

Soften the gelatin in water. Heat fruit juice to boiling point. Add gelatin and dissolve. Cool. Add coloring, fruit and almonds. Makes about 16 individual molds. This can be put in oblong pyrex dishes and covered with foil for freezing. Cut in squares before defrosting.

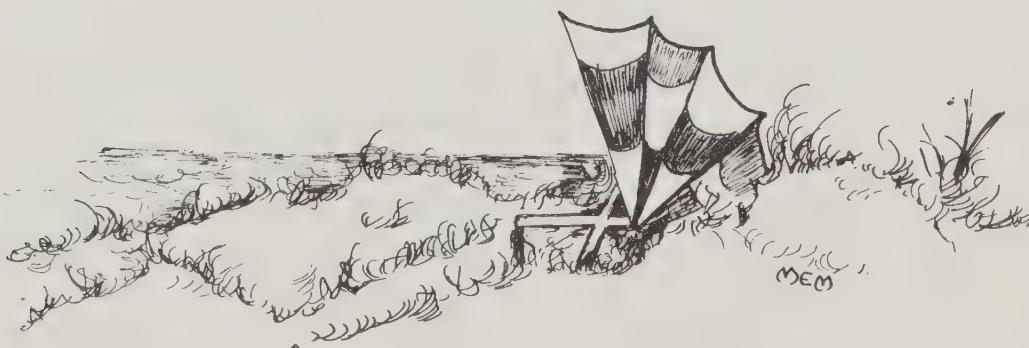
Claudia Watkins (Mrs. W. B.)

Delectable Cucumber Salad

2 - 3 ounce packages of lime jello	2 scant teaspoons onion juice
1 1/2 cups of hot water	2 cups heavy sour cream (smooth dairy-prepared)
1/2 cup lemon juice	2 cups fine chopped <u>unpeeled</u> cucumbers

Dissolve gelatin in hot water. Add lemon juice and onion juice. Chill until slightly thickened, fold in cucumbers and cream. Pour into individual molds. Makes 10 to 12 servings.

Dorothy Manning (Mrs. Isaac H., Jr.)



Piquant Vegetable Salad

1/2 cup beets - cooked, drained, chopped	1/2 package frozen French- cut green beans
3 medium potatoes, cooked and diced	1/2 package frozen green peas
1 small can golden niblet corn	1 raw chopped green onion
	2 spring onions minced fine
	2 or 3 stalks French endive, coarsely chopped

To make marinate dressing:

6 tablespoons olive oil	1 teaspoon celery seed
1 1/2 tablespoons tarragon vinegar	1 teaspoon salt
1 teaspoon mustard seed	1/4 teaspoon dry mustard
	1 clove garlic quartered
	dash pepper

Mix all ingredients together and pour over vegetables except green pepper and endive. Chill 3 to 6 hours, or make the day ahead. At serving time, remove garlic -- add green pepper and endive. Mix in 3 to 4 tablespoons good homemade mayonnaise and serve on lettuce, or preferably romaine. Serves 10-12.

Rose Page Wilson (Mrs. John)

Man's Green Salad

Mix 2 mashed potatoes in bottom of wooden bowl with 2 boiled eggs, coarsely sieved. Add some anchovy paste and some grated cheese, (Swiss or cheddar). Add fresh greens and mix well with French dressing.

Mrs. W. S. Griswold



Caesar Salad, Variation

Have ready chilled the following: 4 tablespoons salad oil which has been standing with 1 peeled clove garlic and 1 teaspoon salt.

1 large, crisp head lettuce)	Well washed, drained and broken into serving size pieces.
1 head romaine)	
1 small head curly endive)	
1 bunch watercress)	

Crispness of greens is important. At serving time, place salad greens in large bowl, assemble the following ingredients on a plate and carry to table:

the 4 tablespoons garlic salad oil	juice 1 large lemon (or 2 small)
6 flat anchovies, cut fine	1 cup Arnolds Stuffing (pick out best shaped cubes)
1 tablespoon crumbled Bleu cheese	fresh ground pepper and dash salt
1 minced green onion (top and bulb)	1 raw egg (add this last)

Method: Dump all these ingredients on top of the greens -- toss lightly to coat greens without crushing -- add garlic salad oil (garlic removed) and toss again. Serve immediately. Don't worry about the raw egg, it will taste fine.

Marietta Cartter (Mrs. Allan M.)



Christmas Salad

My own version of a salad my Mother used to have at Christmas

1 envelope Knox's gelatine	liquid from pimentos
slightly less than 1/2 cup cold water	3/4 cup "Le Suer" brand green peas
slightly less than 1 cup boiling water-using less makes gelatine very firm	3/4 cup shelled blanched almonds
1/2 teaspoon salt	1/4 cup lemon juice
1 tablespoon sugar	1 can pimentos (4 ounces), chopped fine
	3/4 cup celery, diced

Dissolve gelatine in cold water, add boiling water, sugar, salt, lemon juice and liquid from pimentos. Use a ring mold, rinse with cold water, do not dry. Arrange in mold in this order: pimentos, almonds, celery and peas. Fill with gelatine mixture. Use fork and mix very slightly. Congeal in refrigerator. Unmold carefully, arrange crisp lettuce around it, and fill center with mayonnaise. Sprinkle mayonnaise with paprika. 6-8 serving.

Louise Powe (Mrs. E. K., Sr.)

Frozen Fruit Salad

3 packages Philadelphia cream cheese	1 pint cream, whipped
1 cup mayonnaise (home made)	1 can pineapple, cut in cubes

Mix and pack in mold to freeze, serve on head lettuce.

Dressing for Salad:

Melt butter size of an egg in double boiler, add 1/2 cup sugar, dissolved in juice of one large orange and 1/2 lemon. Add yolks of 3 eggs beaten. Cook to smooth paste. When ready to serve, fold in 1/2 pint stiffly beaten cream. Garnish dish with lettuce and sliced orange sections.

Mrs. Wm. H. Ruffin

Tomato Aspic

1 pint tomato juice	1 teaspoon salt
1 quart tomatoes	dash cayenne pepper
3 onions (size of egg)	1 cup lemon juice
3 stalks celery	1/2 cup vinegar, added last
1 teaspoon cloves	4 packages plain gelatin
1 teaspoon allspice	

Cook all ingredients except lemon juice and vinegar. Strain. Add 1/2 cup cold water to 4 packages plain gelatin. Mix with hot tomato liquid. Add lemon juice and vinegar and pour in molds. Serves 20.

Mrs. R. B. Cooke

Perfection Salad

2 packages lemon jello	1 cup chopped celery
1 teaspoon plain gelatin	2 packages cream cheese
1 No. 2 can crushed pine-	1/2 pint whipping cream
apple	1/8 teaspoon salt
1 No. 1 can pimentoes	2 cups water
1 cup pecans	

Dissolve jello and gelatin in 2 cups boiling water. Add can of pineapple, let cool. Add creamed cheese. When almost jellied, add other ingredients and fold in whipped cream. Mold in small molds. Serves 20.

Lil Harden (Mrs. M. R.)



PARTY BREADS

Ice Box Rolls

1 package of yeast	1 tablespoon, plus 1 teaspoon of salt
1/2 cup of lukewarm water	1/3 cup of sugar
3/4 cup shortening (half margarine)	1 cup of riced potatoes (1 large Idaho potato)
1 cup of potato water or hot water	6 cups of flour
2 eggs, well beaten	

Dissolve yeast in 1/2 cup lukewarm water in a large bowl. Peel potato, slice thin and cook in water until very soft. Pour potato mixture through a ricer getting all the liquid out. If you do not have a cup of the potato water add hot water to make one cup. Add this to the riced potato. Be sure there are no lumps in the potato. Add the shortening, salt and half of the 1/3 cup of sugar. Cool and add to yeast. Add beaten eggs and 1 1/2 cups of sifted flour. Mix well with beater and let rise about 2 hours. Add 4 1/2 cups of flour and mix well. Put in a greased covered pan in refrigerator. Before using put dough on well-floured board and knead well, adding flour as needed. It takes 10 or 15 minutes to knead this. Cut rolls with a two inch cutter and fold in half or make into small balls and use two or three balls to each roll in muffin pans (depending on size of pans). Use right away or the next day. Can be used after this but the yeast will have a strong taste. Cook at 400 F. about 15 minutes. Brush tops with butter and brown before taking out.

This is my favorite roll recipe, which I have used almost ever since I have been married. It has undergone several changes so I feel that it is really my recipe. This makes over a hundred rolls cut with a two inch cutter.

Party Ham Rolls

Cut out rolls as usual (with a 2 inch cutter). Fold in half and put on greased cookie sheet, leaving a little space between and let rise 2 hours. Cook rolls at 400 F. and when almost done brush with butter. When done, open, butter and insert a generous piece of ham in each roll. Serve immediately, piping hot. To make rolls slightly in advance, fix as above and place in a deep roaster in layers with waxed paper between layers. Cover with top of roaster. Heat before serving.

Claudia Watkins (Mrs. W. B.)

Asparagus Rolls

Use thin slices of fresh white bread, crusts removed, one slice per sandwich. Generously butter slices and place on each one a well-drained canned asparagus tip. Roll tightly; fasten each sandwich with toothpick, and place finished sandwiches in refrigerator, wrapped in slightly dampened tea-towel. When ready to serve, remove toothpick, (rolls should stay put without them). These can be made, calla-lily style by placing asparagus spear diagonally across the bread, leaving tip of spear showing, and rolling base.

Mac Cartter (Mrs. Allan)

Party Biscuits

1 stick butter, cream it with
1 1/4 packages of Philadelphia cream cheese
1 cup flour, work into mixture

Make up 24 hours before using and put in refrigerator. Cut into very small biscuits, size of quarter, and cook 10 minutes in a very hot oven. Sprinkle with cinnamon and sugar. Serve hot.

Mrs. B. W. Roberts

Garlic French Bread

Note: Cut the French loaf into deep slices and cook a little. Sprinkle garlic salt generously over a half stick of butter and melt in a small pan with 2 tablespoons worcester-shire sauce. Pour this thoroughly over bread just before serving, and brown in a hot oven.

Marilyn Harris (Mrs. C. G.)

Hush Puppies

1 cup corn meal	1 level teaspoon salt
1/2 cup flour	4 teaspoons sugar
3 level teaspoons baking powder	1 egg
	1 cup milk

Sift all dry ingredients (except sugar). Add sugar, egg (beaten slightly) and milk. Use a small saucepan and have deep fat boiling. Drop batter by half teaspoons. Use a slotted spoon to remove hush puppies from the pan. It takes only a few seconds for each to brown. Two or three only can be cooked at the same time, they cook so fast. As they cook, drain on paper towels. Thin batter with a little milk as it thickens, otherwise the hush puppies will be tough at the last.

Louise Powe (Mrs. E. K. Sr.)

PARTY DESSERTS AND CAKES

Tipsy Cake

(1 1/4 sheets of sponge (cake (1 bottle Sherry wine (1 pound almonds (sliced)	(2 quarts whipped cream (2 cups sugar (1 cup brandy
(1 cup rum (1/2 cup whiskey	to 3 quarts rich custard

Stick sliced almonds in sponge cake and pour over it the Sherry wine. Cover with custard and top with whipped cream. Let stand a while before serving. Serves 40.

Mrs. B. W. Roberts

White Fruit Cake

1/2 pound butter 1/2 pound sugar (1 cup) 1/2 pound flour (2 cups) 1/2 dozen eggs, separated 1/2 teaspoon baking powder 3/4 teaspoon mace (powdered) 1/4 pound nuts, broken (pecans, almonds or both) 1/2 pound white raisins	1/2 pound candied pineapple 1/4 pound candied cherries 1/2 pound citron 1/8 pound crystallized ginger (optional) 1/8 pound candied orange peel 1 cocoanut, grated or 1 package frozen cocoanut 1 1/2 wine glasses of white wine 1/2 wine glass of apple brandy juice of 3/4 lemon, fresh
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Sift dry ingredients together. Cream butter and sugar. Add egg yolks, beat, then add dry ingredients alternately with liquid. This can be done with electric mixer. Remove bowl and fold in nuts, candied fruit and egg whites, beaten by hand. Grease side of tube pan, line bottom with waxed paper. Bake at 350 F. for 1/2 hour, then 300 F. for 1 hour. Let cool on rack. Remove waxed paper at once. Notes: If cocoanut is used cake must be used soon or put in freezing unit. If cocoanut is left out, it can be kept in usual manner. Make cake, pour a little rum and brandy over it at intervals (after it is cold) and over a period of days. This makes a moist and delicious 5 pound cake. Recipe may be doubled.

Mrs. J. E. Shuler

Tiny Individual Fruit Cakes

Cut white fruit cake into tiny squares. Dip into apricot glaze (made by thinning and straining good quality apricot preserves) and decorate each little cake with candied fruit or almonds, and pack into tins between waxed paper. Should be cut day before party.

Rum Cakes

1 large angel food cake (oblong)	1/2 pound butter
1 pound confectioner's sugar	1/2 cup rum
	2 tablespoons whiskey
	2 cups pecans, chopped fine

Cut cake in 60 oblong pieces. Cream butter and sugar together. Add the rum and whiskey and ice cakes all over. Roll in chopped nuts.

Miss Marianna Long



Petit Fours

Ingredients: 1 large bakery-silver-pound cake, or 1 recipe Never-fail Pound Cake, (see Index), 1 recipe Petit Fours frosting, see below, silver dragees, candied fruit, almonds, etc., for decoration.

Petit Fours Frosting:

2 cups granulated sugar	1 cup hot water
1 pound confectioner's sugar	1/8 teaspoon cream of tartar

Cook sugar, water and cream of tartar (be sure it is fresh) to 226 F. on candy thermometer. Cool to 100 and add confectioner's sugar to lukewarm syrup. (Never pour syrup over sugar!) Flavor and color as desired -- reheat over boiling water until of spreading consistency. Follow directions below. Note: It is better to make separate batches of frosting if more is needed, rather than doubling this recipe.

Method: Cut pound cake in oblongs, cubes or other shapes -- small oblongs are easier. They should be no larger than 1 inch deep. Place a large cake rack on a wax paper covered large cookie sheet. Heat frosting and pour quickly to coat the cakes all over. Keep water boiling so that you can keep frosting right consistency by returning briefly to the double boiler. Scrape up frosting that drips from cakes, reheat and use over again. The secret is to do only a few cakes at a time. Decorate the cakes with silver dragees, candied fruits, chocolate, etc. Note: For a beautiful French pastry dessert, make some French fruit tarts and petit fours in pastel colors and arrange together on a crystal or silver dish.

Marietta Cartter (Mrs. Allan M.)



Chilled Fruits on the Half Shell

This is easy to fix, cooling on a hot night and nice to look at.

Buy 1/2 gallon of lime or lemon sherbet. Chill. Carefully scoop the flesh from 1/2 watermelon, and reserve, flute the edge of the shell and refrigerate the shell. Cut the watermelon flesh into balls or neat small cubes, and mix with the following: 1 cup diced ripe peaches, 1 cup black cherries (pitted), and 1 cup honeydew melon balls. Chill the fruits until serving time. At serving time, pile the fluted watermelon shell with the sherbet and cover with the well-drained mixed fruits. Garnish with mint leaves. Serve on large silver platter with a border of mint leaves.

Marietta Cartter (Mrs. Allan M.)

Lemon Tarts

cream 3/4 cup butter	1/3 cup lemon juice and
add 3 cups sugar	grated rind of one lemon
4 tablespoons sifted flour	3/4 cup water
4 eggs - well beaten	1/4 teaspoon salt

Nearly fill unbaked crusts. Makes about 36 small tarts and takes crust made with 2 cups flour.

Fool-proof pie pastry:

2 cups flour	2/3 cup shortening (vegetable)
1/2 teaspoon salt	4 tablespoons cold water
1/2 teaspoon baking powder	

Use a hard wheat flour such as Pillsbury's. Sift dry ingredients, cut in shortening and add cold water.

Ann Potts



Chocolate Ice-Box Dessert

3 dozen lady fingers	4 eggs
5 large or 8 small Hersey bars	3 tablespoons sugar
	3 tablespoons water

Melt chocolate with 2 tablespoons water, add beaten yolks of eggs, sugar, and water. Cook in double boiler 'til very thick. When cool, add stiffly beaten egg whites. While mixture is cooking, line bottom and sides of a bowl with waxed paper, then broken lady fingers, pour on chocolate 'til lady fingers are covered, then another layer of chocolate 'til bowl is filled. Put in refrigerator over night. When ready to serve turn out and ice with whipped cream, garnish with nuts and cherries. Mrs. Emerson Tucker's recipe.

Submitted by Mary Michie (Mrs. J. C.)

Pineapple Dessert - South American

Cut up 1 cup sliced pineapple. Pour over this 2 jiggers of White Rum. Fold this into 2 cups whipped cream. When ready to mix, heat 1 scant cup of sugar with 1/2 of the pineapple juice. Dissolve 2 packages gelatin into 1/2 cold pineapple juice. Combine the hot syrup to cold mixture and mix all together. Mold with pieces of pineapple in bottom of mold. Serve with a small pitcher of Rum as sauce.

Mrs. Lenox Baker



French Fruit Tarts

12 tart shells (use a crisp, short pastry)	1 glass red current jelly
1 quart perfect strawberries	1 recipe pastry cream

Method: Make pastry cream as follows: 4 tablespoons sugar, 2 egg yolks, 2/3 cup milk, 1/4 pound softened butter, 1/2 teaspoon vanilla extract. Blend sugar and egg yolks smooth. Add milk. Stir constantly until thick. Bring to a boil and remove from heat immediately, allow to cool. Beat the softened butter into the cream until smooth and creamy. Cover and refrigerate. Hull strawberries and sugar very lightly, chill. If strawberries are very big, slice in half lengthwise. At serving time, drain the strawberries dry as possible. Turn the current jelly into a pan with a spoonful of water and heat until runny. Then place 2 generous tablespoons pastry cream at the bottom of each tart-shell, cover the custard completely with strawberries, spoon warm jelly-glaze over the berries (be sure to glaze well) and serve on a silver platter or tray.

Marietta Cartter (Mrs. Allan M.)

Sherry Macaroon Mousse

2 teaspoons plain gelatin	1/2 cup sugar
1/2 teaspoon salt	1/2 cup sherry
1/4 cup cold water	1/2 pint whipping cream
1 cup light cream	12 macaroons, crumbled

Soak gelatin in cold water. Dissolve over hot water, add cream, sugar and salt. Chill until gelatin begins to congeal. Stir in wine and fold in whipped cream, freeze in automatic refrigerator--turn to coldest point. When begins to freeze, add crumbed macaroons then freeze until firm. Serve on platter and garnish with cherries and toasted almonds. Makes a quart.

Mrs. C. B. Markham

Apricot Cream Cake for 30 People

3 large angel food or sponge rings	2 pints whipping cream 1/8 cup sugar
apricot cream (see below)	

Method: Cut slice from cakes about 1/2 inch from the top -- reserve. Scoop out cake to leave a shell -- remove as much as possible without tearing cake. Fill level to top with the apricot cream, then replace top slice. Cover and refrigerate at least 12 hours. When ready to serve, coat cakes with slightly sweetened whipped cream and garnish with glazed apricots and mint leaves. Serves 30 generously. This has a fresh fruity flavor and pretty color.

Place in a blender:

4 egg yolks	2 cups cooked, cooked drained
1 1/2 cups sugar	apricots
1 1/2 teaspoons lemon juice	3 cups apricot liquid

Blend until apricots are liquified. Pour into pan, bring to boil. Remove from heat. Add to hot fruit mixture 3 tablespoons (envelopes) gelatin which has been softened in 1 cup cold water. Stir well -- chill until mixture starts to thicken. Then fold in 4 stiff-beaten egg whites, and 1 1/2 cups whipped cream. Fold smooth and allow to set slightly and pour into the prepared cakes. (if any apricot cream is left over, I combine it with the left over angel cake centers in a dish and mold a small "extra" to freeze.)

Marietta Cartter (Mrs. Allan M.)



Cream Icebox Dessert

3 cups milk	1/4 teaspoon salt
1/2 cup sugar (scant)	1 teaspoon vanilla
3 eggs	1 large chiffon or angel food cake
1 level tablespoon Knox gelatin	1/2 pint whipping cream

Soak gelatin in milk about 5 minutes. Place over hot water in double boiler and when dissolved, add sugar. Pour this slowly over the egg yolks, slightly beaten. Return to double boiler and cook until thick, stirring constantly. Remove from stove. Add salt, flavoring and stiffly beaten egg whites. Line bowl (4 or 5 inches deep and 8 or 9 inches wide) with waxed paper. Break up cake or slice thinly, and put one layer of cake into the bowl. Cover with cream mixture, repeating layers until bowl is filled. Refrigerate over night. Unmold on platter and ice with whipped cream. You can cover cake with grated cocoanut or garnish with fruits and nuts. This recipe serves ten to twelve.

Eleanor E. Griswold (Mrs. J. B.)

Vanilla Ice Cream

1 1/2 cups cream (light)	4 egg yolks (beaten)
1/2 cup sugar	2 cups cream (heavy)
1/8 teaspoon salt	1 teaspoon vanilla

Heat light cream in top of double boiler, stir in sugar and salt. Pour hot cream over beaten yolks slowly. Cook in double boiler over boiling water, stirring constantly, until custard is thick. Cool add vanilla. When custard is cold, add heavy cream that has been beaten stiff. Pour mixture into 2 refrigerator trays and freeze until firm. This takes about 3 hours and makes 1 quart. Serve with chocolate sauce, or caramel sauce, or fresh fruit. Note: This is my Mother's recipe. It does not get icy.

Variations -- Ice Cream

Strawberries: Omit vanilla. Add 1 1/2 cups fresh strawberries (crushed and strained), fold into whipped cream before mixing with custard.

Chocolate: Melt 2 squares (2 ounces) unsweetened chocolate in with the light cream while it heats. Continue with above recipe for vanilla ice cream.

Coffee: Omit vanilla. Add 2 tablespoons powdered instant coffee to the light cream along with sugar, etc.

This ice cream keeps for weeks in a deep freeze and remains creamy.

PARTY PUNCHES AND BEVERAGES

Egg-nog

1 dozen eggs	1 pint Brandy
12 tablespoons sugar	1 pint whipping cream
	Rum or Rye to taste

Beat eggs separately, add sugar to yolks. Add slowly 1 pint Brandy. Whip cream, not too stiff, and add to eggs and Brandy-mixture, fold in stiffly beaten egg whites. Serve with nutmeg sprinkled over top. This will serve 12. Double or triple for a party recipe.

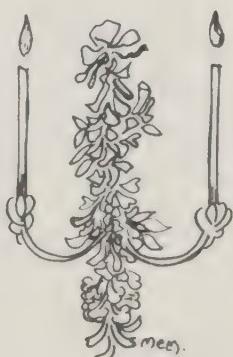
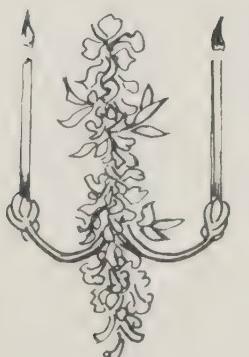
Mrs. Pax Hunt's Recipe, Lexington, N. C.
Submitted by Margaret Livengood (Mrs. M. B.)
Rocky Mount, N. C.

Cranberry - Fruit Punch

3 cups fresh cranberries	3 cups apple juice
2 cups water	1/2 cup lemon juice
1 cup sugar	1 lemon, sliced thin
1 cup pineapple chunks	sparkling water

Combine cranberries, water and sugar in saucepan, cook until berries are very soft. Strain through fine sieve and cool. Combine juice with apple and lemon juice, add fruit. Chill mixture thoroughly. Place ice in bowl, pour punch over it and add sparkling water to taste. Pretty and tasty for Christmas. Makes approximately 2 - 3 quarts.

Mrs. Cleveland C. Kern



Christmas Punch

Juice of 8 lemons or 2 bottles of Real Lemon Juice
Juice of 4 limes or 1/4 can frozen limeade or frozen lime juice
1/3 cup sugar, unless limeade is used
2 bottles Bourbon whiskey
3 bottles of Bubbling Water

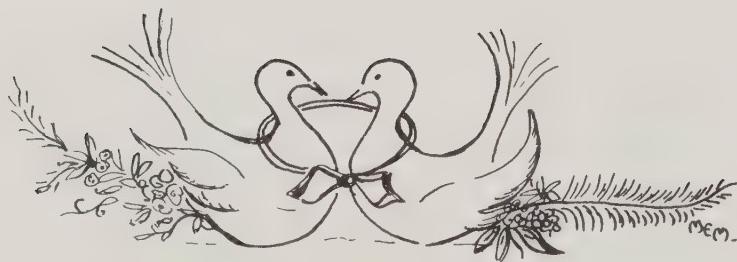
Mix fruit juice in bowl with sugar. If limeade is used, cut sugar to taste. Pour in Bourbon, pour over large blocks of ice in punch bowl, add bubbling water last. Garnish with thin slices of lime or lemon and red or green cherries.
Similar to Whiskey Sour Punch.

Mary Michie (Mrs. J. C.)

Claret Cup

Dissolve 1 1/2 cups sugar in 1 #2 1/2 can of pineapple juice. Add the juice of 4 lemons and 6 oranges. Allow to chill for several hours. About 1 hour before the party, mix these fruit juices with: 8 bottles Claret, 1/2 bottle good Sherry, 1/4 cup good Brandy (optional) and 3 thin slices cucumbers (these are not served, of course, but somehow improve flavor). At serving time, add 8 bottles sparkling water. Pour over ice and allow to chill. This makes about 80-100 punch cups. This is pretty for a Christmas party.

Marietta Cartter (Mrs. Allan M.)



Frozen Fruit Punch

2 large cans frozen orange juice	1 package frozen strawberries
1 large 46 ounce can pine- apple	1 package frozen peaches

Make orange juice following directions on cans. Add strawberries and peaches which are still frozen, but defrosted enough to break apart. Add pineapple juice which has been removed from can after defrosting about 2 hours. Just enough to make it easy to slide out of can. Break up into pieces, some large, some small. This will keep punch chilled for sometime so no ice is necessary. A quart of gingerale may be added or more orange juice for more helpings. Serves twenty.

Glenna Simmons (Mrs. E. C.)

Coffee Punch

1 gallon extra strong coffee	2 quarts vanilla ice cream
2 cups sugar	1 quart whipped cream (stiff)

Dissolve sugar in hot coffee. Cool to room temperature. Break ice cream into hunks about the size of big eggs, pour coffee over it and float whipped cream on top. Serves 60 people.

Mary Michie (Mrs. J.C.)

Russian Tea

In 8 cups boiling water, steep 8 teaspoons tea 5 minutes. In another pan, mix 1 1/2 cups sugar and 1 cup boiling water. Put in cloth 1/2 teaspoon cinnamon, 1 teaspoon all-spice and 1 1/2 teaspoons cloves. Add to water and sugar mixture, and let simmer 5 minutes. Remove spice bag and add tea mixture. Add juice of one lemon and juice of two oranges. Serve hot. Serves 12.

Mrs. W. H. Llewellyn
New York City

Teen-age Punch (serves 200 persons)

3 quarts crushed pineapple	1 pint maraschino cherries
12 cups sugar) Boil 15	2 dozen lemons
9 cups water) minutes	18 oranges
3 quarts strong tea (1 cup tea steeped 8 minutes)	12 quarts water
	9 quarts gingerale

Mix well together, adding gingerale just before serving.

Mrs. R. B. Cooke



PARTY SUGGESTIONS AND IDEAS

Easy Christmas Cookie Decoration

Using a cake decorator, pipe a wreath of green confectioner's sugar frosting around edge of crisp cookies. Place 3 cinnamon candies and four silver dragees on top of frosting.

Suggestion for Lovely Table Decoration

Frost grapes -- Barely froth 1 egg white and 1 tablespoon of water and dip grapes in this then sift granulated sugar over grapes using a small strainer, (push sugar through strainer with a spoon). Refrigerate to harden. Use a foam base and put a pineapple into the center which has been painted white with flecks of gold, and gold leaves. Use frosted grapes and greens around the pineapple. Pretty with a green cloth.

Mildred Glenn (Mrs. P. W.)

Party Ideas

Blanch the almonds and stick an almond in open side of crystallized cherry, either red or green cherry for Christmas use. Use red cherry for Washington's Birthday, green cherry for St. Patrick's Day. A "dainty" for afternoon tea.

Mrs. J. L. Frizzelle

Make your favorite pie crust. Roll thin and cut with a scalloped edge cookie cutter. Fit "cut outs" into small muffin tins, forming a little cup. Bake at 450 until lightly browned. At party time fill with a salad (takes about 1 teaspoon salad)--chicken, tuna, crab, etc. Put a tiny sprig of parsley on the top.

Mrs. J. L. Frizzelle

Lizzie's Candied Apples

9 small whole apples or
about 6 large apples
2 cups water
2 cups sugar

1 stick of cinnamon (broken
into several pieces)
2 tablespoons margarine
red or green coloring

Peel and core firm, tart apples. If large apples are used, cut apples across, making rings. Put cinnamon and sugar in water in a large skillet and cook ten minutes. Remove cinnamon, add coloring, butter and apples and cook, watching carefully and turning apples over every few minutes and basting with the syrup. More water may be added as needed, also more coloring can be used. As syrup cooks down and apples get done, glaze each apple with syrup and take out when tender. Lizzie Bolding, our maid, makes these and they are delicious. They make a lovely garnish for ham, turkey, goose, etc. Time for cooking varies with apples. (18 halves).

Submitted by Claudia Watkins (Mrs. W. B.)



Let's Have a Party



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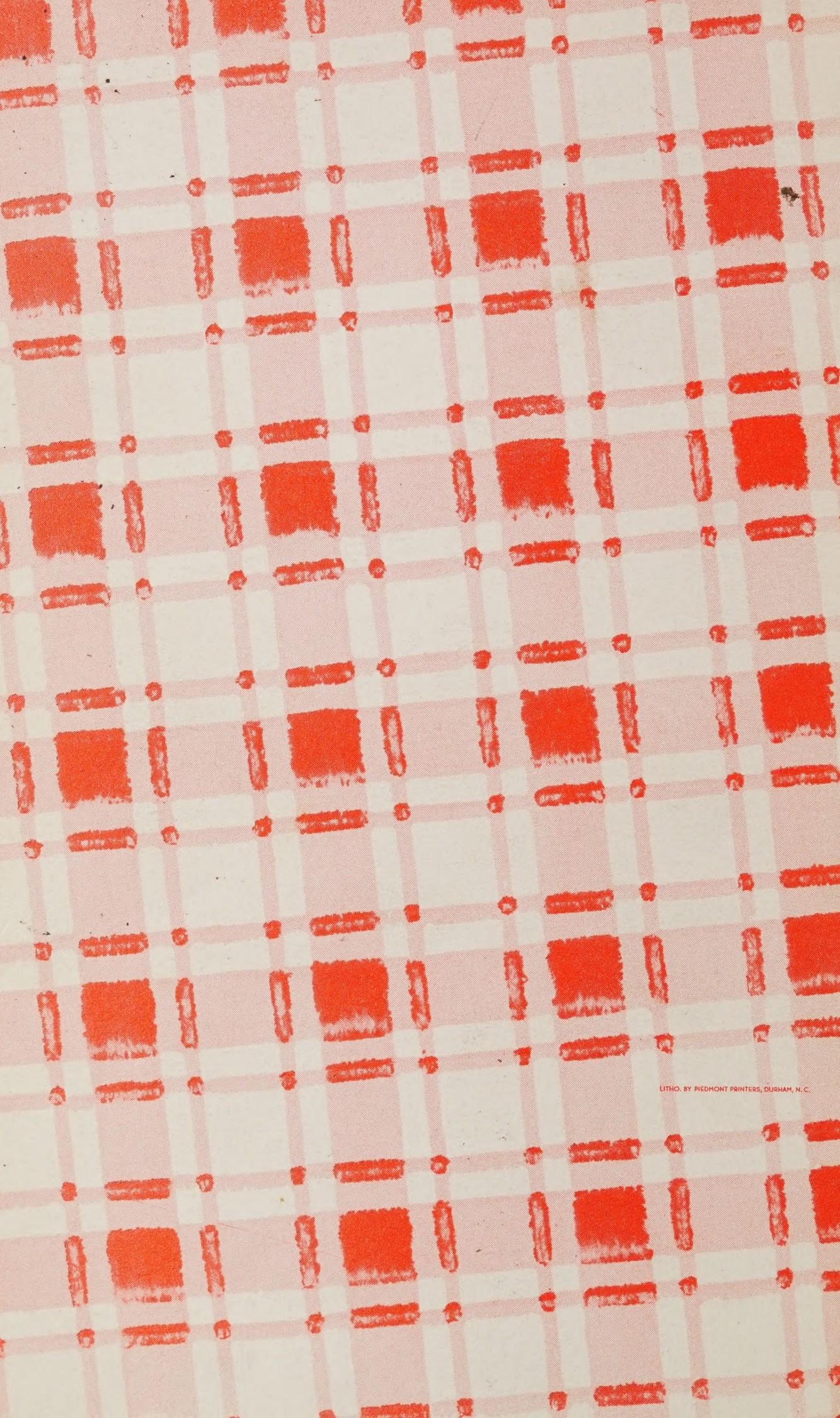
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